

NYPL RESEARCH LIBRARIES



3 3433 07736253 5

QUEEN ESTHER COOK BOOK



Cooking, American, 1901-1925

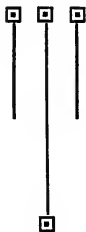
Sumner Road April -

NTI

Massachusetts - E. P. 100

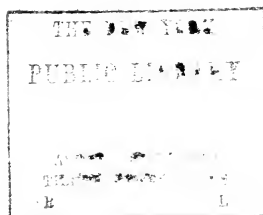
117
Evanston, Ill. (First). Queen
Esther Circle

QUEEN ESTHER COOK BOOK



Compiled by
THE QUEEN ESTHER CIRCLE
of the
FIRST METHODIST EPISCOPAL CHURCH
of
EVANSTON, ILLINOIS

525



COPYRIGHT, 1911.
BY MRS. ALFRED L. LINDSEY.

Foreword!

The good ladies who compiled this book, perhaps doubting my literary taste, did not ask me to write it. They have honored me all the more, however, and tacitly credited me with another kind of taste by asking me to pen this foreword.

It has been my privilege to eat a great deal of Methodist cooking in my time. Unhesitatingly, I give it a high mark. With the aid of this volume, it becomes possible for any family to enjoy the best of eating. Dr. Frost's doughnut recipe reads amazingly good. Even the holes in those doughnuts possess nutritive value. Bishop Quayle's method of woods-broiling a beefsteak has its appeal to the vegetarian also.

Eating is one of the oldest habits of the human race. I believe it antedates clothing. Eating may bring us either happiness or unhappiness, depending not so much upon what we eat as how it is prepared. Professor Scott's recipe for preparing apples, however, has a pre-adamic tinge to it.

A good cook is a genius. A good recipe is an inspiration. The knowledge of how to follow a recipe is pure talent. The willingness to give one's knowledge of good cookery to be perpetuated in such a book as this for the benefit of humanity is one of the highest types of human kindness.

This is a book you will enjoy reading, in the hammock in summer or before the fire during the long winter evenings. One can devour the contents of this book, without caring much whether the hero finally marries the heroine or not. This book is a library in itself. In it are potato poems, raspberry romances, hot bread history, and a world of jams, jellies, cakes, pies and other joys amid which to travel. It truly is that splendid type of book—one we may read, mark and inwardly digest.

WILBUR D. NESBIT.

Digitized by the Internet Archive
in 2007 with funding from
Microsoft Corporation

Table of Contents

Soups

Fish and Oysters

Meats and Poultry

Vegetables

Luncheon Dishes

Salads and Sandwiches

Puddings and Sauces

Frozen Desserts

Pastry

Cakes and Icings

Cookies and Small Cakes

Bread and Breakfast Cakes

Pickles and Preserves

Favorites of Our Favorites

Queen Esther Sweets

Beverages

Miscellaneous

Tables of Weights and Measures

Your Banking Home

By extending at all times careful personal attention to the affairs of each customer, the officers and directors of this institution strive to make it a genuine banking home for all the people :- :- :- :-

3%

Interest Paid on Savings

STATE BANK of EVANSTON
Fountain Square

CAPITAL and SURPLUS \$300,000.00

Officers

William A. Dyche, President

H. J. Wallingford, Vice-President

F. J. Scheidenhelm, Cashier

G. H. Tomlinson, Assistant Cashier

“The fate of Nations depends on how they are fed.”

*Be sure to patronize our advertisers,
for it is by their help that we
have been able to place this book in
your hands at so low a price.*

Queen Esther Circle.

“When two do the same thing, it is not the same thing
after all.”

Publius Syrus.

MEMORANDA

Soups

*"You cannot choose your earthly lot,
Nor right all seeming wrongs;
The clam likes not
The chowder hot,
But that's where he belongs."*

OYSTER SOUP.

One quart water, $\frac{1}{2}$ teacup butter, 1 pint milk, 2 teaspoons salt, 4 crackers rolled fine and $\frac{1}{2}$ teaspoon pepper. Bring all to boiling point quickly, then add 1 quart oysters, let the whole come to boiling heat as soon as possible and then remove from fire.

Mrs. N. M. Jones.

OYSTER SOUP.

One quart oysters, 1 quart milk, 2 tablespoons butter, 1 tablespoon flour. Put oysters on fire, skim carefully, mix to a cream, butter and flour, add to the oysters, season to taste, and let it just come to a boil.

Mrs. C. E. Pope.

JELLIED CONSOMMÉ.

One can consomme (Campbells), $\frac{1}{2}$ box Knox's acidulated gelatine, juice of $\frac{1}{2}$ lemon, salt and pepper to taste, $1\frac{1}{2}$ cans water. Mix thoroughly. Dissolve gelatine, adding it lastly to other ingredients. Let mixture chill 4 or 5 hours. Serve in cups with bread sticks. Will serve 8 persons.

Katherine Howard Ward.

SCOTCH BROTH.

To $1\frac{1}{2}$ lbs. of mutton of the shoulder add 5 quarts cold water. Boil, then add 1 cup each of barley and green dried peas. Chop very fine $\frac{1}{4}$ head of cabbage. Grate 2 medium sized carrots, 2 small turnips. Add these, and 1 small onion and a little parsley chopped fine. Salt and pepper to taste. Simmer slowly for four hours, skimming often.

Christina Mackay.

CREAM OF TOMATO SOUP.

Drain the liquor from a can of tomatoes. Cook the pulp with a bit of onion until thoroughly soft, then press it through a sieve. Cook again until as thick as catsup. Heat 1 quart of milk and add to it 1 even teaspoon cornstarch dissolved in a little cold milk, and a generous lump of but-

ter. Salt and pepper to taste. Before combining, stir $\frac{1}{2}$ teaspoon baking soda into the hot tomatoes. After the foaming has ceased add the milk and let all just come to a boil. Serve immediately. One may prepare the tomatoes the day before or in the morning so that the finishing will take only the few moments needed to prepare the milk.

Mrs. A. B. Phipps.

MACARONI AND TOMATO SOUP.

Two lbs. of the neck of beef, 3 quarts water, 1 pint stewed tomatoes, 1 pint macaroni in two inch pieces, 1 onion, 2 cloves, sprig of parsley, $\frac{1}{2}$ cup cornstarch, 3 teaspoons salt and $\frac{1}{2}$ teaspoon pepper. Cut the meat into small pieces. Put into the soup-pot with the cold water and heat slowly to the boiling point, then skim carefully and simmer 2 hours, then add onion, parsley and cloves, and cook an hour longer. Skim off all fat and mix the cornstarch with a cup of cold water and stir into soup. Now add tomato, salt and pepper, and cook gently for half an hour longer. Cook the macaroni in a quart of boiling water 20 minutes, boiling rapidly; then turn it into a colander and pour a quart of cold water over it stirring all the time. Strain the soup and return to the kettle, then add the macaroni and cook for twenty minutes.

Mrs. C. E. Haile.

FISH CHOWDER.

Cut 2 lbs. of cod or haddock in pieces and have ready 3 large potatoes peeled and sliced thick, 2 onions sliced. Fry brown in soup kettle 3 slices salt pork. Remove pork and put in layer of fish, potatoes and onions, salt, pepper and parsley. Continue until all ingredients are used, cover with cold water and boil twenty minutes. When nearly done add 2 cups milk, 4 hard crackers split and dipped in cold water. Then boil 5 minutes.

Miss Raddin.

CORN CHOWDER.

Dice two ounces of salt pork and fry in a deep stew pan

until crisp. Then add four potatoes and two onions, also diced, and cover with water. When potatoes are done, add one quart of milk and one can of corn. Boil up once, season with salt and pepper and serve very hot.

Mrs. Horace M. Ford.

CHICKEN GUMBO.

Cut up chicken as for frying, roll in flour and fry in bacon fat. Chop 1 large onion fine and fry. Add 4 cups sliced okra, or one can okra, a sprig parsley, piece of red pepper and salt to taste. Then add to this $1\frac{1}{2}$ cups tomatoes, 3 cups boiling water. Cook all together until chicken is very tender. More hot water can be added as it cooks if one likes the soup not so thick. Serve with spoon of boiled rice in each dish. Veal, cut in pieces, is an excellent substitute for the chicken; or oysters may be used in place of the chicken.

Mrs. A. B. Phipps.

ASPARAGUS SOUP.

Cook 2 bunches of asparagus until tender. Remove the heads and set aside. Rub the stalks through a sieve and add the pulp to a pint of chicken stock. Heat a pint of thin cream in a double boiler. Cook together one tablespoon of butter and two of flour, add asparagus pulp. Season with salt and pepper and when ready to serve add the asparagus tips and the hot cream.

Mrs. Alfred L. Lindsey.

MUSHROOM SOUP.

Pick, peel and wash 1 pound of mushrooms; cut them in pieces with a silver knife; put them in a porcelain sauce pan; add 1 tablespoon lemon juice, 1 tablespoon boiling water, $\frac{1}{4}$ tablespoon salt, stir the mushrooms with a silver fork and cook for 5 minutes. Let them cool, then drain, skim out, and put through a meat chopper, add them to the liquor. Put 1 quart milk into a double boiler; rub together 1 tablespoon butter and 2 tablespoons flour. Stir into the milk, cook until creamy, add the mushrooms, season with

salt and pepper. If made with the white mushroom, add the yolk of an egg just before taking from the fire.

J. C. L.

SCOTCH POTATO SOUP.

To 1½ lbs. of mutton of the shoulder add 5 quarts cold water, boil, then add 6 medium sized potatoes. Grate and add 2 carrots, also, 2 small turnips. Chop fine ¼ head of cabbage, 1 onion and a little parsley. Simmer slowly for four hours, skimming often.

Christina Mackay.

BAKED BEAN SOUP.

Cook together for 20 minutes 2 cups cold baked beans, 2 cups of hot water, 2 slices of onion, 2 stalks of celery, 1½ cups of tomatoes. Rub through a sieve. Season with salt and pepper and thicken with 2 tablespoons each of butter and flour cooked together.

Boston Cooking School.

PUREÉ OF BEANS.

Boil 2 cups Navy beans until the skins come off. While boiling add ½ onion. Put all through a sieve and to every tablespoon of paste add 1 cup soup stock thickened with flour and butter rubbed together. Season with salt, pepper, 1 clove and celery leaves. One may vary this soup by substituting peas or potatoes for the beans.

Mrs. C. F. Champlin.

CREAM OF CLAM SOUP.

Drain liquor from 1 small can minced clams and add it to 1½ pints milk. Scald in double boiler and bind with 2 tablespoons butter and 1 tablespoon flour. Cook for 5 minutes. Salt and pepper to taste. Add minced clams and serve at once with a little whipped cream on each portion.

Mrs. Claude B. Cumnock.

CREAM OF CELERY SOUP.

Cook 3 cups chopped celery in 2 cups boiling water 15

minutes. Add 2 cups chicken or veal stock, boil 15 minutes more and rub through sieve. Scald 1 slice of onion in 2 cups milk and remove onion. Add milk to stock. Bind with 2 tablespoons butter and 3 tablespoons flour, salt and pepper to taste. A cup of cream may be added or a spoonful of whipped cream put in each cup.

Mrs. William V. Brothers.

CREAM OF SPINACH SOUP.

Two cups boiling water, 2 quarts spinach, $\frac{1}{4}$ teaspoon soda. Cook thirty minutes and rub through sieve. Add 2 cups stock, heat and bind with $\frac{1}{4}$ cup butter and $\frac{1}{3}$ cup flour. Season with salt and pepper. Last, add 2 cups milk, bring to boiling point and serve at once.

K. R. G.

CREAM OF CORN SOUP.

Run a can of corn through a sieve or flour sifter. Heat and slightly thicken with 2 tablespoons of flour rubbed up with an equal amount of butter. Add thickened corn to a quart of boiling milk and heat together in double boiler for 20 minutes to half an hour. Canned peas may be treated in the same way. This makes a very wholesome dish for children.

Mrs. G. W. Boot.

NOODLES FOR SOUP.

Rub into two eggs as much sifted flour as they will absorb, then roll out as thin as a wafer; dust over a little flour and then roll over and over into a roll. Cut off thin slices from the edge of the roll, and shake into long strips. Put them into the soup lightly and boil for ten minutes. About a salt spoon of salt should be added while mixing with the flour.

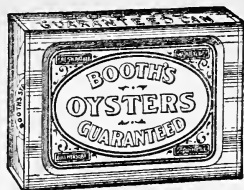
Mrs. George M. Sargent.

VELVET SOUP.

One quart of any kind of good stock, 1 cup of cream, season to taste, pour boiling hot on the beaten yolks of 4 eggs, with $\frac{1}{2}$ cup of cream. Reheat and serve as soon as it reaches a boiling point. Serve in cups like bouillon. Very nice indeed.

Mrs. C. S. Coburn.





When You Buy Oysters In Cans Like These

You are sure of getting the Cleanest,
Freshest, Purest Oysters in all the World.

Because—

They are grown on the Best Government
Inspected Beds.

Because—

The Hermetical Seal on every Can
KEEPS IN the Good Oyster Flavor *and*
KEEPS OUT all Dust, Dirt and Impuri-
ties. Our Signed Guarantee is on every
can.

Booth's Guaranteed Oysters
In Sterilized Hermetically Sealed Cans
"They're Sealed by Us to be opened by You"

Send us your Dealer's name and we will mail you our Recipe
Book "Oysters in a Hundred Ways"—FREE.

Booth Fisheries Company

General Offices

2222 Majestic Bldg.

CHICAGO

Fish and Oysters

*"From the rude sea's enraged and
foaming mouth."*

—Twelfth Night.

BAKED FISH WITHOUT DRESSING.

Rub the clean fish with plenty of salt and let it lie for an hour; then wipe off the salt and rub well with lemon juice, leaving it another half hour where it will keep very cold. Now split down the back enough so that it can be opened and spread out flat; dredge with flour and put in a shallow tin in the oven, pouring over it about 3 tablespoons of fresh milk and dotting with bits of butter, or thin slices of fat salt pork. Bake from 20 minutes to one half hour. Serve in a hot platter with a few spoons of hot cream and a little butter poured over it, or use a Hollandaise sauce poured around it. This manner is equally good for halibut or fresh cod steaks.

Tuesday Ten Cook Book.

JELLIED FISH.

One large or 2 small white fish (about 4 lbs), $\frac{1}{2}$ package Nelson's gelatine, bay leaves and whole white peppers. Boil the fish in well salted water until thoroughly done. Remove skin and bones, carefully preserving the shape of the fish; place on the fish platter with head and tail in place, and sprinkle with some whole peppers and bay leaves. Soak the gelatine one hour, pour over it 1 quart of the hot fish stock, pour this over the fish and set on the ice. When ready to serve loosen the edges of the gelatine and place under and around the fish, crisp lettuce leaves and pour over the whole a sauce Tartare.

Mrs. L. C. Tallmadge.

CREAM FISH.

Pick into bits 1 cup fish, add to it 2 cups cream or 2 cups milk, with butter size of an egg. Let it come to a boil, and add 1 egg and $\frac{1}{2}$ teaspoon cornstarch rubbed smoothly together with a little cold milk. Serve on toast. Good breakfast dish.

Mrs. C. E. Pope.

FISH A LA CRÉME.

Put 1 cup milk on to boil in a double boiler. Scald with

it a bit of bay leaf, a sprig of parsley and $\frac{1}{2}$ slice onion. Salt and pepper to taste. Rub together 2 tablespoons each of flour and butter. Into this stir slowly the boiling milk to make a white sauce. Have ready $1\frac{3}{4}$ cups flaked cold fish and $\frac{1}{2}$ cup buttered cracker crumbs. In a baking dish place alternate layers of fish, crumbs and sauce and put in the oven until a nice brown. This may also be baked in ramekins or shells.

Mrs. C. N. Stevens.

FRENCH CODFISH.

Cream half a package of prepared cod fish and put in small buttered dishes, filling each half full. Beat the white of an egg stiff and gradually add a cup of mashed potatoes, beating all till light. Drop spoonful on top of fish and keep in hot oven until it puffs and browns.

Mrs. Margaretta S. N. Helm.

COD FISH CAKES.

Wash 1 cup raw salt codfish, picked up in half inch pieces and freed from bones. Pare 1 pint potatoes and cut into quarters. Put potatoes and fish together in a stewpan and cover with boiling water. Boil 25 minutes or until the potatoes are soft. Drain off the water, mash and beat the fish and potatoes until very light. Add 1 teaspoon butter and $\frac{1}{4}$ saltspoon pepper and when slightly cooled add 1 egg well beaten. Shape in a tablespoon without smoothing very much, slip off and fry in smoking hot lard for 1 minute. Fry only five at a time as more will cool the fat. The lard should be hot enough to brown a bit of bread while you count 40. Drain on soft paper.

Mrs. S. A. Kean.

CODFISH BALLS.

One bowl of potatoes, pared and sliced, $\frac{1}{2}$ bowl picked codfish. Boil the potatoes. When ready to mash put in the minced fish. Add butter the size of a small egg, 1 teaspoon

cream, 1 egg, and mash all together thoroughly. Make into balls and fry in hot lard.

Mrs. N. M. Jones.

SALMON LOAF.

File One can salmon, $\frac{1}{2}$ cup bread or cracker crumbs, 4 tablespoons melted butter, 2 tablespoons milk, 2 eggs, pepper and salt to taste. Put all together, beat well and steam one hour. If steamed in baking powder or similar cans, it can be sliced and very prettily served. Sauce: Boil 1 cup milk, thicken with 1 tablespoon cornstarch and add it to the liquor from the salmon with 1 tablespoon butter, 1 egg and 1 tablespoon catsup. Put the egg in last and very carefully. Boil one minute, and then pour over salmon which has been turned out of the mold.

Mrs. J. F. Leigh.

SALMON LOAF.

One pound can salmon, drain off oil. Mince salmon, add 3 tablespoons melted butter, $\frac{3}{4}$ cup fine bread or cracker crumbs, pepper and salt and minced parsley to taste, one whole egg and yolks of two more well beaten. Mix and put in buttered mould; set this in a pan of water in the oven. Bake about 45 minutes. When done, set in cold water for a minute, then turn out on platter and serve hot with following sauce. Make a cream sauce of 1 cup milk, 1 tablespoon cornstarch, 2 tablespoons butter. When boiling hot, turn over the well beaten whites of two eggs, and fold together. Season with a dash of cayenne.

Clara D. Manley.

SALMON BALLS.

Moisten 1 cup cold flaked salmon with sauce made of $\frac{1}{2}$ cup milk and 2 tablespoons flour. Season with salt, lemon juice and cayenne pepper. Cool and shape, having creamed peas in the center of each. Dip in crumbs, egg and crumbs again and fry in deep fat. Heat $\frac{1}{2}$ cup peas with $2\frac{1}{2}$ tablespoons butter, add $\frac{1}{2}$ teaspoon sugar, 1

teaspoon flour and $1\frac{1}{2}$ tablespoons cream, add to a Hollandaise sauce and pour around balls. This is equally good if haddock or halibut is used in place of salmon.

Mrs. A. L. Lindsey.

JELLIED SALMON.

One can of salmon, minced, 1 tablespoon of powdered gelatine dissolved in $\frac{1}{4}$ cup of cold water, juice of $\frac{1}{2}$ a lemon, with a pinch of salt. Mix all together with salad dressing and turn into a mold. Serve on lettuce leaves and garnish with olives.

Mrs. E. C. E. Dorion.

SALMON CROQUETTES.

Drain a can of salmon and pick it over well. Make $\frac{1}{2}$ cup of white sauce and heat with the salmon, stirring and beating until the fish is smooth. Season with salt and pepper, and spread in a mass two inches thick on a platter and set aside for two hours. Then cut in pieces and mould in small pyramids. Dip each in sifted bread crumbs, then in slightly beaten egg yolks, and again in the crumbs, and fry in deep fat in wire basket. Drain in oven on brown paper.

Margaretta S. N. Helm.

SHRIMPS AND TOMATOES.

Cook half a can of tomatoes until thick, adding a slice of onion chopped fine. Put this through a sieve and thicken with a level tablespoon of flour, rubbed smooth with two tablespoons of butter. Wash and dry a can of shrimps and heat in the tomato sauce. Season with salt and cayenne pepper and serve on mound of boiled rice.

Margaretta S. N. Helm.

LOBSTER CHOPS.

Two tablespoons of butter heated in small sauce pan. Add 2 tablespoons of flour, 1 cup of milk or cream, and beaten yolks of two eggs. Cook ten minutes. Add to this

sauce, 2 cups of chopped lobster, 1 tablespoon chopped parsley, $\frac{1}{2}$ nutmeg, salt and paprika to taste. When mixture is cool, shape into chops with small claws in place of chop bone. Dip carefully in slightly beaten whites of two eggs, then in bread crumbs and fry in deep fat.

Mrs. John T. Gascoigne.

CREAMED OYSTERS.

For one quart of oysters. Dressing: One pint of milk, 2 heaping tablespoons butter, 2 tablespoons flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon pepper, $\frac{1}{2}$ teaspoon celery salt, 1 tablespoon lemon juice, none of the oyster liquor. Place the oysters in a skillet and when thoroughly heated, turn into the dressing. Serve on toast.

Mrs. A. W. Patten.

CELERY OYSTERS.

Cook 1 pint oysters in their own liquor until they are plump. Drain and then strain the oyster liquor and add to it enough cream to make $1\frac{1}{2}$ cups. Melt in a chafing dish 6 tablespoons butter and 5 tablespoons flour and stir to a paste. Pour in the liquor gradually and beat until creamy. Season with pepper, salt and celery salt. Add the parboiled oysters and cook until just at the boiling point. Pour this over slices of buttered toast and sprinkle with finely chopped celery.

Mrs. B. F. Traxler.

FLOUNDER, RED SNAPPER OR RED FISH.

In a dripping pan large enough to hold the fish, put a layer of thin slices of bacon. Salt and pepper and add a bit of onion. On this lay the fish whole; sprinkle with salt and pepper, dredge with flour, and spread with lard or butter. Bake $3\frac{1}{4}$ hours.

Sauce: With the drippings in the pan make a sauce by adding 2 heaping tablespoons flour. Stir till smooth. Add 1 tablespoon mustard and seasoning, and enough water to make of the desired consistency.

Ilda C. Wilson.

BAKED HALIBUT.

Wash, dry and salt 2 lbs. halibut steak. Bake 35 minutes, basting often with the following sauce: Tomato sauce, 3 tablespoons each of butter and flour, $\frac{1}{2}$ can tomatoes, 1 cup water, 1 onion minced fine, 1 sweet green pepper cut into thin strips, 1 doz. almonds chopped fine, $\frac{1}{2}$ tablespoon sugar, salt and pepper to taste. Serve fish with the tomato sauce poured around it. Garnish with parsley.

Mrs. Walter Dill Scott.

BROILED HALIBUT.

Have halibut steak cut 1 inch thick. Put on well greased broiler and place far enough below fire so that when browned it will be well done. Place on hot platter (or plank), season with butter, salt and pepper. Garnish with browned mashed potatoes and slices of lemon.

Mrs. R. D. W. Johnson.

PIGS IN BLANKETS.

Allow 6 oysters to each person. Wrap each oyster in a half slice of bacon and secure with a toothpick. Put in a pan and place on broiler. Cook until oysters swell and bacon is well browned on both sides. Remove toothpick, place oysters on triangles of hot toast and serve at once.

Mrs. James T. Hatfield.

ESCALLOPED OYSTERS.

Roll bread or crackers fine and cover the bottom of a well buttered pan; then add a layer of oysters, season with salt and pepper and plenty of butter, then another layer of crumbs and so on until the dish is full, finishing with crumbs and bits of butter. Pour over it the oyster liquor and enough milk to moisten. Bake $\frac{1}{2}$ hour.

Mrs. W. F. McKenzie.

MEMORANDA

Meats and Poultry

*"Some hae meat and canna eat,
And some wad eat that want it,
But we hae meat and we can eat,
Sae let the Lord be thankit."*

—BURNS.

"Stuffed with all honorable virtues."
—Much Ado About Nothing.

FILLET OF BEEF.

Have the fillet larded, and when prepared place a sliced onion, a little parsley, bits of bay leaf in the pan and put the fillet on it. Spread thickly with butter, add 1 teaspoon salt to $\frac{1}{4}$ cup of boiling water and pour into the pan. Bake in a hot oven 30 minutes, basting three or four times. Take out the fillet and add to the pan 1 tablespoon butter; brown, then add 1 tablespoon flour and 1 pint of stock. Strain after all has boiled and add 1 can mushrooms and 1 teaspoon catsup.

Mrs. A. L. Lindsey.

CHICKEN EN CASSEROLE.

Heat 3 tablespoons butter in skillet, and in it fry an onion sliced until a light brown. Roll pieces of chicken in flour and fry in skillet until a rich brown. Heat Casserole in oven and place in it 1 diced carrot, 1 cup diced celery and a minced pimento. Place chicken on vegetable, pour over it $1\frac{1}{2}$ cups thin stock or hot water, add 1 tablespoon salt. Cover dish tightly and bake in moderate oven 2 hours.

Mrs. E. L. Phillips.

From Good Housekeeping.

SMOTHERED BEEFSTEAK.

Take a piece of the upper cut of round steak $2\frac{1}{2}$ inches thick. With the edge of a saucer pound into the meat $\frac{1}{2}$ cup of salted flour, pounding first on one side and then the other. Melt suet or lard in a heavy iron skillet and when very hot sear the meat well on both sides. Pour on boiling water until the meat is nearly covered. Draw to the back of range to simmer slowly for $2\frac{1}{2}$ hours.

Mrs. J. A. Scott.

DRIED BEEF CREAMED.

Shred carefully fine $\frac{1}{2}$ lb. of dried beef. Heat and brown slightly in 2 tablespoons of butter, turn into a col-

ander and let the cold water faucet wash out the butter and salt. Take 1 tablespoon of butter and 1 tablespoon of flour and cream together. Heat 3 cups of milk and add to the mixture, stirring over the fire till smooth, then add the beef to the cream and serve on toast.

Mrs. Morris R. Eddy.

BEEF LOAF.

One lb. Hamburg steak, $\frac{1}{4}$ lb. salt pork, 1 cup bread crumbs, 1 egg well beaten, season to taste, milk enough to make very moist, at least 1 cup. Mold into loaf, pour boiling water over it and set in hot oven to roast. Frequently the drippings are sufficient to use with milk and flour for gravy.

Mrs. G. H. Tomlinson.

BEEF LOAF.

Two pounds of chopped or ground steak from the round. Have ground with it $\frac{1}{4}$ pound of fat, salt pork. Mix with this 1 teacup of fresh bread crumbs, $1\frac{1}{2}$ cups of milk, 1 egg and a piece of butter the size of an egg. Salt well and season with onion and sage to suit the taste. Bake one hour in a bread pan, setting it in a pan of water. This amount serves eight persons.

Mrs. A. L. Fanning.

BEEF GOULASH.

Cut 2 lbs. round steak into dice. Slice $1\frac{1}{4}$ lbs. salt pork thin, and fry until crisp, then roll steak in flour and fry in salt pork fat. Put steak into kettle, cover with boiling water, add 1 bay leaf, $1\frac{1}{2}$ green peppers cut thin. Boil slowly $2\frac{1}{2}$ hours. About one hour before dinner add onions, carrots, $\frac{1}{2}$ can tomatoes and if necessary a little thickening.

Helen Hale.

VEAL BIRDS.

Cut 1 lb. thin veal steak into strips 2 inches wide and pound a little. Sprinkle with salt and pepper and form into little rolls. Then fasten a slice of bacon around each roll with a skewer, or toothpicks will do. Brown on all sides in the spider; then cover the meat with water and let it simmer for $1\frac{1}{2}$ hours. Mix 1 tablespoon flour in part of a cup of water and add it to the liquor to make a gravy. In this gravy let the meat cook for about 10 minutes.

Mrs. L. J. Aikin.

VEAL LOAF.

Mix well together $3\frac{3}{4}$ lbs. chopped veal, $\frac{1}{4}$ lb. chopped salt pork, 3 eggs, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper (sage if desired) $\frac{3}{4}$ cup fresh milk, 1 cup cracker crumbs. Pack closely in pan. Bake 3 hours in covered pan placed inside another containing water.

Mrs. N. M. Jones.

VEAL CROQUETTES.

Boil $2\frac{1}{2}$ pounds lean veal until it drops from the bones. When cool, chop fine. Put $\frac{3}{4}$ pounds butter in a sauce pan with 8 even tablespoons of flour. When melted add three cups milk, a small onion chopped fine and 2 tablespoons chopped parsley. Cook until thick. Take from the fire and add 3 eggs, salt, nutmeg, pepper and the veal. Make into croquettes, dip in egg and bread crumbs and fry in deep lard. Large recipe.

Mrs. H. B. Ridgway.

VEAL CROQUETTES.

To every pint of cold cooked chopped veal, allow $\frac{1}{2}$ pint milk, 2 tablespoons flour, 2 tablespoons chopped parsley, 1 tablespoon butter, 1 teaspoon salt, $\frac{1}{8}$ teaspoon white pepper, 1 teaspoon onion extract or juice. Make the white sauce and add to the veal, then make up into croquettes, dip in eggs and crumbs and fry in deep hot lard.

Mrs. C. N. Stevens.

ROMAN MEAT PUDDING.

This rule calls for cold veal, chicken, lamb or beef. To 1 pt. of meat finely minced, add 1 cup of good stock, well-seasoned, 1 egg, some lemon juice or tomato sauce, a few bread crumbs and chopped parsley. Line a mould with macaroni previously boiled until tender. Fill with the meat mixture and steam for $\frac{1}{2}$ hour. Turn out on chop dish and serve surrounded with white sauce. This is very nice when made with chicken and served with mushroom sauce.

Mrs. B. F. Traxler.

EVANSTON CHOP SUEY.

Cut $1\frac{1}{2}$ lbs. round steak in finger lengths, add 2 onions and stew very slowly 2 hours. Then add a bunch of celery cut in dice, pepper and salt. Stew 20 minutes, thicken the gravy and serve in a ring of plain rice.

Mrs. T. F. Holgate.

MEAT SOUFFLÉ.

Make 1 cup cream sauce, season with chopped parsley and onion juice. Stir 1 cup of chopped meat (chicken, fresh tongue, veal or lamb) into the sauce. When hot, add the beaten yolks of two eggs; cook one minute and set away to cool. When cool stir in the whites, beaten stiff. Bake in a buttered dish about twenty minutes, and serve immediately. Fine with mushroom sauce.

Mrs. Edgar Blake.

(From Mary J. Lincoln's Cook Book.)

BOUDINS.

Chop cold cooked poultry very fine, and add to each pint of the chopped meat a level teaspoon of salt, a dash of cayenne and a tablespoon of chopped parsley. Put in a saucepan 1 tablespoon of butter, 1 gill of stock or milk and 2 tablespoons of stale bread crumbs; stir until boiling; add the meat, take from the fire and add 2 well beaten eggs. Fill into small greased moulds, or custard cups, stand in

hot water and bake in the oven until firm. Turn out on a platter and pour about the patties a cream sauce made from rich milk thickened to the consistency of cream. Alternate with the patties, mounds of well seasoned peas. Fish flaked with a fork may be substituted for the poultry.

Mrs. F. C. Eiselen.

CREAMED MEAT.

Melt in skillet 1 tablespoon of butter. Work in 1 tablespoon flour, 1 teaspoon of chopped onion, and celery or parsley, or both. Gradually add milk and stir over the fire into a drawn butter sauce. Have cooked meat of any kind, but chicken, veal or pork tenderloin are best. Boiled meat is better than meat cooked in another way. Cut in small pieces and add to the white sauce. It is improved by adding canned peas and mushrooms.

Mrs. C. E. Pope.

HAM CROQUETTES.

One cup finely chopped cooked ham, 1 cup bread crumbs, 2 cups hot mashed potatoes, 1 large tablespoon butter, 3 eggs, dash of cayenne pepper. Beat ham, butter, pepper and 2 of the eggs into the potato. Let mixture cool slightly then shape into croquettes. Roll in bread crumbs, dip in egg, again in bread crumbs and cook 2 minutes in deep hot lard.

Mrs. C. N. Stevens.

POTTED MEAT.

One three or four pound chicken, two meaty veal shanks, one lb. pork, one lb. calf's liver. Boil the meat till it loosens from the bone, lift it from broth or liquor, of which there should be about three pints, and put where it will become very cold. Strain the broth and when it jellies, skim off all fat. Cut the boned meat across the grain, into small pieces and shave the liver fine. Heat the broth and put into it all the meat. Add two tablespoons salt, one of pepper and one teaspoon paprika, or—what is better advice—season to your taste. Stir well, let it simmer

for a few minutes and pour into a large enameled pan. It should slice down firm and smooth. Several hard boiled eggs dropped here and there through the pan, give a fancy and appetizing appearance to the slices. The meat may be divided, and a finely minced onion, with vinegar to taste, be put into one portion.

Mrs. Bentley Masslich.

FRIED RABBIT.

Select young rabbits, cut in pieces, rejecting ribs on which there is very little meat. Boil in water to which is added a large onion and salt. The onion removes a characteristic rank taste, and that, with the broth, should be thrown out. When the meat is tender fry in butter or lard, and make a flour gravy with a tablespoon of flour rubbed into the butter, hot water added, and stirred over the fire until it is a thickened gravy.

Mrs. C. E. Pope.

CHICKEN MARYLAND STYLE.

Cut chicken as if to broil and wipe dry. Flour each piece and dust lightly with salt and pepper. Place in a pan with a small slice of bacon on each piece of chicken. Pour half a cup of melted butter into the pan. Put into oven and cook slowly for 1 hour, basting frequently. When thoroughly done, place on hot platter, bacon with chicken. Into the drippings, put $1\frac{1}{2}$ cups milk—thicken with flour, season with pepper and salt and pour over the chicken.

Mrs. J. E. Lukey.

CHICKEN BAKED IN MILK.

Quarter your chickens and put into casserole, cover with a mixture of half milk and cream. Salt and pepper to taste and bake. By the time the milk is cooked down to within one inch of the bottom the chicken will be ready to serve.

Mrs. Marion Green.

SHAKER FRICASSEED CHICKEN.

Cut up a chicken as for an ordinary fricassee, put in a kettle with a perforated stand at the bottom to prevent burning, use water enough to steam, and cook 1 hour; then add salt. When the meat is tender, put it in the oven and brown thoroughly; then add rich cream to the gravy, thickening it with a little flour and butter and seasoning to taste. Serve in deep dishes.

J. B. G.

CREAM CHICKEN.

Time 1½ hours. Two medium sized chickens cut up as for fricassee, 2 quarts of milk made into a thin cream sauce. Pour 1 qt. over the chickens in a covered pan and bake 1 hour in moderate oven. Remove from oven, add 2 quarts of cream sauce, return to the oven uncovered and bake till a rich brown, about ½ hour. It is even better to bake this for 1 hour in the morning and set it away covered to stand till wanted; then add the second cream sauce and bake for the other ½ hour.

Marion T. Day.

SPRING CHICKEN.

Split the chickens down the back as for broiling, lay them breast down in a baking pan, filling the depression inside the ribs with equal quantities of finely minced onion, carrot, celery and peas, season with salt and a dash of paprika, adding a generous lump of butter for each bird. Pour into the pan ½ cup of hot water to which has been added 2 tablespoons of mushroom catsup and cook in a hot oven for ½ hour or until the vegetables are tender, basting frequently. Remove the vegetables and turn the chickens to brown the breasts slightly. Serve them covered with a sauce made from the same vegetables moistened with a very little hot cream. Garnish with tiny squares of fried hominy and sweet potato croquettes.

I. C. L.

PRESSED CHICKEN.

Cut up small, as for stewing, a 4 or 4½ lb. chicken. 1

lb. lean veal with small bone, cut in small pieces. Put together over fire in kettle, with cold water to cover. Skim as soon as it boils. Add $\frac{1}{4}$ slice Bermuda onion (about 2 tablespoons when cut up) and 1 teaspoon sage. Let it boil slowly (not simmer) until it will easily separate from the bone. Add salt and pepper to taste. About $\frac{1}{2}$ hour before done drain and cut up small while hot. Put in mould, cover with enough liquor, so that when an inverted plate is pressed onto mould the liquor will rise to plate. Hard boiled eggs may be sliced and put on bottom of mould before chicken is put in, if desired.

Mrs. L. J. Towne.

TURKEY DUMPLINGS.

This is an old-fashioned New England dish, much esteemed by our Puritan forefathers. Make a rich shortcake dough, rolling it out on the bread board, and cut into circular pieces about four inches in diameter; spread each piece generously with butter, and place in the center of each a tablespoon of turkey prepared as follows: Chop a cup of cold turkey, not too fine; add a tablespoon of the dressing and a stalk of minced celery, and mix well, moistening with a little giblet gravy. Fold the paste over, lapping the edges, and form into balls with the hands; arrange in a deep baking dish, and bake 20 minutes in a quick oven. Serve the dumplings with Bechamel sauce as follows: Cook $1\frac{1}{2}$ cups of white stock with a slice each of onion and carrot, a bay leaf, a sprig of parsley and six peppercorns until reduced to one cup. Brown $\frac{1}{4}$ cup of flour in $\frac{1}{4}$ cup of butter, add the stock, and beat until smooth, then beat into it a cup of hot cream. Season to taste with salt and pepper.

From Good Housekeeping.

(Casserole Dishes.)

(Mrs. J. B. Gascoigne, from Good Housekeeping Magazine.)

BAKED VEAL EN CASSEROLE.

Lay in a heated, buttered casserole $1\frac{1}{2}$ lbs. veal steak. Add 1 cup seasoned stock or hot water, then spread over steak a dressing made of 2 cups bread crumbs, 1 chopped

onion, 1 beaten egg, 1 tablespoon melted butter, 1 teaspoon salt, 1 saltspoon pepper. Cover and cook $\frac{1}{2}$ hour in hot oven, then uncover and brown. Serve with sour jelly or spiced gooseberries.

LAMB RECHAUFFÉ.

Place in casserole 2 cups of diced lamb. Add 3 cups of hot lamb broth, or seasoned hot water, 1 cup strained tomatoes and $1\frac{1}{2}$ teaspoons of salt. Stir in $\frac{2}{3}$ cup washed uncooked rice and a minced pimento if desired. Bake 40 minutes.

CHICKEN RECHAUFFÉ.

Place in casserole 1 cup cooked string beans, $\frac{1}{2}$ cup diced celery, $\frac{1}{2}$ minced pimento, 1 small onion sliced and $\frac{1}{2}$ minced carrot. Add $1\frac{1}{2}$ cups diced chicken, 1 tablespoon salt. Pour over all 1 cup chicken broth and $\frac{1}{2}$ cup strained tomatoes. Add a little butter. Bake 40 minutes.

RAMEKINS OF CHICKEN.

Cut into cubes sufficient cooked chicken to make $1\frac{1}{2}$ cups. Have ready a cup of cooked and drained peas, fresh or canned, and $\frac{1}{4}$ cup sliced mushrooms. Melt $\frac{1}{4}$ cup butter; when hot and bubbling add $\frac{1}{4}$ cup of flour and gradually $\frac{1}{2}$ cup each of chicken stock, cream, and the liquor from the canned mushrooms. Season to taste with salt and paprika, add the chicken, peas and mushrooms, when all are mixed thoroughly, place in the ramekins. Cover with browned bread crumbs and serve.

BREAD SAUCE.

To serve with game or roast fowl. One lb. loaf of bread, 1 qt. milk, $\frac{1}{8}$ lb. butter, 2 large onions, 1 cup thick sweet cream, season to taste with salt, pepper and mace. Boil onions in milk until thoroughly flavored, pour over crumbed

bread (without crusts). Let it stand for one hour or more. Place on fire and reboil adding butter, cream and seasoning. If too thick add cream.

Mrs. Townsend Smith.

TARTARE SAUCE.

One pint olive oil, yolks 3 eggs, pinch each of salt and red pepper, 1 teaspoon Coleman's mustard and 2 tablespoons vinegar. Place in a bowl the yolks of the eggs, salt, pepper, mustard and vinegar; mix well, then add the olive oil drop by drop, stirring as for a mayonnaise. When done flavor with $\frac{1}{2}$ of a lemon. Take 2 sour pickles, 1 onion, 1 tablespoon capers, 1 clove garlic, parsley and cloves; chop fine and add to the balance; stir well and serve.

Mrs. George R. Sargent.

SAUCE HOLLANDAISE.

Rub together 2 tablespoons flour and 2 tablespoons butter. Add gradually 1 pint boiling water and stir a moment over the fire. Then take from the fire and add carefully 1 tablespoon butter, the beaten yolks of 4 eggs, and 2 tablespoons tarragon vinegar. Strain and add a tablespoon chopped parsley.

Clara D. Manley.

SUITABLE SAUCES FOR MEATS.

Roast Beef—Grated horseradish.

Roast Mutton—Currant jelly.

Roast Pork—Apple sauce.

Roast Lamb—Mint sauce.

Venison and Wild Duck—Black currant jelly or grape jelly.

Roast Goose—Apple sauce.

Roast Turkey—Oyster sauce.

Roast Chicken—Bread sauce.

Compote of Pigeons—Mushroom sauce.

Broiled Blue Fish—White cream sauce.

Broiled Shad—Rice.

Fresh Salmon—Green peas with cream sauce.

MEMORANDA

Vegetables

*"I'm a careless potato, and care not
a pin
How into existence I came;
If they planted me drill-wise or
dribbled me in,
To me 'tis exactly the same."*

—Thomas Moore.

*"Fruit, vegetables and doctors do
not thrive together."*

SCALLOPED POTATOES.

Place alternate layers of sliced cooked potatoes and white sauce in baking dish. Cover with cracker crumbs. Bake until browned on top. White sauce: 1 cup milk, 2 tablespoons each of flour and butter. Cook until thick, then add a little chopped parsley.

Mrs. W. F. McDowell.

POTATOES AU GRATIN.

Cut cold boiled potatoes into slices $\frac{1}{4}$ of an inch thick. Put 2 tablespoons of butter into a saucepan; when melted add 1 tablespoon flour and $\frac{1}{2}$ pt. milk and stir until boiling. Take from fire and add the yolks of 4 eggs, 4 tablespoons grated cheese, $\frac{1}{2}$ tablespoon salt and a little pepper. Put a layer of this in the bottom of a baking dish, then a layer of potatoes sliced or chopped, and so on alternately until the dish is filled. Sprinkle the top with fine bread crumbs and brown in quick oven.

Mrs. R. H. Pooley.

POTATO PUFFS.

Mash the potatoes and season with butter, salt, pepper and cream. Beat stiffly the whites of three eggs and stir lightly into the potatoes. Form into cones on a buttered pan and brown slightly in a hot oven.

Mrs. H. H. Harris.

GLAZED SWEET POTATOES.

Wash and pare 6 medium-sized potatoes. Cook 10 minutes in boiling salted water. Drain, cut in halves lengthwise, and put in a buttered pan. Make a syrup by boiling $\frac{1}{2}$ cup of sugar and 4 tablespoons water together 3 minutes. Add 1 tablespoon butter, pour syrup over potatoes and bake 15 minutes. Baste twice with syrup.

SWEET POTATO.

Heat 1 cup rich milk, add a little butter, salt and pepper. Turn into it two medium-sized sweet potatoes forced through ricer. Beat with a fork until thoroughly mixed. Beat 2 eggs until light and add to potato mixture. Bake 20 minutes in a covered pan, then remove cover and brown.

Katherine Howard Ward.

ESCALLOPED CORN.

Put layer of cracker crumbs in baker, then layer of canned corn. Season with butter, salt and pepper. Moisten with cream and repeat until the dish is full, having cracker crumbs and butter on top. Bake 30 minutes.

Mrs. H. H. Harris.

P. E. O. CORN CUSTARD.

One can corn, $1\frac{1}{2}$ cups sweet milk, salt and pepper to taste, 1 tablespoon each of sugar, cornstarch and butter, 3 eggs, yolks and whites beaten separately. Mix all together adding whites last. Bake in moderate oven $\frac{1}{2}$ hour.

Mrs. H. B. Williams.

CORN FRITTERS.

To one can of Kornlet add 2 eggs, 2 heaping tablespoons flour. Salt and pepper to taste. Drop into skillet of very hot butter and lard, of each 1 tablespoon, and fry until brown.

Mrs. C. E. Pope.

CELERY ON TOAST.

Cut several stalks of celery into small pieces and boil in salted water until tender. Put 2 heaping tablespoons butter in a frying pan and brown. Drain celery, stir it into the browned butter and serve on toast placed either

on a platter or on individual plates. This is a good way to use the coarser stalks of celery, leaving the hearts and finer portions to serve in other ways.

Mrs. A. S. Stults.

GERMAN CARROTS.

Chop 4 small carrots fine, using chopping bowl and knife. Put into a sauce pan one rounded tablespoon butter and a small onion cut fine. Fry, stirring constantly until golden brown and tender. Add the carrots and 1 teaspoon sugar, cover closely and let simmer gently. When tender (in about $\frac{1}{2}$ hour) season with salt and pepper and add $\frac{1}{4}$ cup cream and 1 teaspoon minced parsley. This dish is improved by the addition of cold cooked or canned peas, adding the peas at the very last and allowing them to heat through thoroughly.

Mrs. F. C. Eiselen.

BERLIN SPINACH.

Wash and wash and wash again to remove all sand. Drain and throw leaves into a large kettle using no water. Sprinkle with a saltspoon of salt for each 2 qts. of spinach. Cover closely but do not forget to toss and turn the leaves now and then to insure thorough cooking. When tender, drain in a colander, and put through the meat chopper. Make a cream sauce of 1 cup milk and 1 heaping tablespoon flour seasoned with salt and pepper and enriched with one tablespoon butter. Stir spinach and cream sauce together until piping hot. Serve in vegetable dish and garnish with slices of hard boiled eggs.

Mrs. F. C. Eiselen.

CAULIFLOWER AU GRATIN.

Break the boiled cauliflower into small flowerets, place them in a pudding dish in alternate layers with white sauce and grated cheese. Cover the top with crumbs moistened with butter and bake until the sauce bubbles through the crumbs.

PEAS IN BOXES.

Cut stale bread in two inch cubes and make boxes of them. Brush inside and out with melted butter and brown in oven. Drain 1 can peas and put in a sauce pan; add 1 cup milk thickened with 1 tablespoon each of butter and flour rubbed together; add peas, stirring across, not around. Add 1 teaspoon salt, fill boxes and serve.

Mrs. Alfred L. Lindsey.

FRIED TOMATOES.

Cut ripe tomatoes into thick slices. Season with salt and pepper, dredge well with flour and fry them brown on both sides evenly, in hot butter and lard mixed. Make a cream gravy by adding flour and milk, and pour over the tomatoes.

Mrs. W. T. Hobart.

FRIED BANANAS.

Slice bananas $\frac{1}{4}$ inch thick; dip in white sugar, fry in very little butter until a light brown, then make a syrup of 1 cup sugar, juice of 1 lemon, $\frac{1}{4}$ cup of water; boil until thick and serve hot on bananas.



MEMORANDA

Luncheon Dishes

*“The king and queen did eat thereof
The noblemen beside,
And what they did not eat that
 night,
The queen next morning fried.”*

CHICKEN OR VEAL CREAMS.

Mince 1 lb. chicken or veal freed from bone and gristle. Rub and pound to a paste. Add two dozen blanched chopped almonds, 1 teaspoon onion juice, 1 teaspoon salt, $\frac{1}{2}$ teaspoon white pepper. Mix and add gradually the unbeaten whites of 3 eggs. Then carefully stir in $\frac{1}{2}$ pint cream, whipped. Fill into timbale moulds and bake in pan of boiling water in a moderate oven for 20 minutes. Turn out on a platter and serve with a rich white sauce made of half milk and half stock from the veal or chicken. This is equally good made from salmon, using 1 can, or 1 lb. fresh boiled, rubbed and pounded to a paste. With the salmon use Sauce Hollandaise.

Clara D. Manley.

OMELET.

Yolks of 6 eggs, whites of 6 eggs, $1\frac{1}{8}$ cups of milk, salt and pepper to taste. Beat yolks of eggs slightly. Add milk, then salt and pepper to season. Beat whites of eggs to a stiff froth and fold carefully into first mixture. Pour this into a hot buttered baking dish and bake in oven until a golden brown.

Mrs. H. H. Kingsley.

EGGS STUFFED WITH MUSHROOMS.

Boil 6 eggs for 20 minutes, pour cold water over them, shell and cut them in halves, lengthwise. To the yolks mashed, add $\frac{1}{4}$ pound of mushrooms chopped very fine; cook until tender. To this mixture add 1 teaspoon butter, season to taste with salt and pepper and stir in a dessert-spoon of cream. Mix thoroughly. Fill the whites with the mixture, rounding the top to the shape and size of a whole yolk. Over the top sift fine bread crumbs, add tiny bits of butter and brown for a moment in the oven. Arrange on the dish and pour around them a white sauce into which a few chopped and cooked mushrooms have been stirred. Garnish with parsley.

Mrs. Wm. A. Vawter.

SCOTCH WOODCOCK.

Shell and chop the whites of 6 hard boiled eggs very fine. Rub the yolks to a smooth paste, with 2 tablespoons of melted butter, $\frac{1}{4}$ teaspoon of salt, a dusting of paprika and a teaspoon of cornstarch. Add $1\frac{1}{4}$ cups of rich milk and cook in a double boiler to a thick cream. Have ready a number of slices of thin crisp buttered toast. Spread a layer of yolk cream over each, sprinkle with the chopped whites which have been kept warm over hot water, pile on a hot platter, pour over the remainder of the sauce and serve at once.

Mrs. J. B. Gascoigne.

CHEESE SOUFFLÉ.

Melt an ounce of butter in a saucepan, mix smoothly with it one ounce of flour, a pinch of salt and cayenne and a quarter of a pint of milk. Simmer the mixture gently over the fire, stirring it all the time, till it is as thick as melted butter. Stir into it about three ounces of finely grated cheese. Turn into a basin and mix with it the yolks of two well-beaten eggs. Just before the souffle is put into the oven add the whites of 3 eggs well beaten. The baking dish should be only half filled as the souffle will rise very high. Bake twenty minutes and serve immediately.

Mrs. S. A. Kean.

CHEESE TOAST.

To a half pound of grated American cheese, add butter the size of a walnut, and the beaten white of an egg. Heap on rounds of toast and put in the oven until brown. Serve hot with tea or coffee.

Eleanor Harris DeGolyer.

SPANISH TOAST.

Cut up 2 or 3 green peppers and 1 or 2 slices of onion. Add a cupful of thick tomatoes, canned or fresh. Simmer the mixture until smooth and pour over buttered toast.

Louise E. Whitehead.

CHESTNUT BOULETTES.

One cup mashed chestnuts, 2 egg yolks, 2 tablespoons of cream, 1 tablespoon of sugar, 1 teaspoon of vanilla, $\frac{1}{8}$ teaspoon of salt, 2 egg whites. Boil chestnuts in salted water about 20 minutes, shell, skim and mash. Add cream, sugar, salt and vanilla. Cut in well beaten whites. Form in balls about the size of chestnuts, dip in white of egg, and then in bread crumbs. Repeat eggs and bread crumbs, fry in deep fat and serve with any good sauce.

Mrs. John H. Long.

MEAT SOUFFLÉ.

One cup chopped meat, 1 cup white sauce, 1 egg. Mix yolk with meat. Add sauce when cool. Stir in white of egg, beaten stiff. Bake $\frac{1}{2}$ hour.

Mrs. William Fraser McDowell.

NUTS WITH RICE.

Two cups of cooked rice, 1 cup of chopped almonds or peanuts, 2 tablespoons grated cheese, season to taste with salt. Mix together with a beaten egg and shape into balls. Fry to a golden brown in deep boiling lard, and garnish with water cress or lettuce.

Mrs. Wm. A. Vawter.

CHEESE CUSTARD.

One tea-cup grated cheese, 2 eggs, 1 tablespoon melted butter, 1 large tablespoon milk. Rub butter to a cream, add cheese, milk and salt. Bake in earthen plate 10 minutes. Serve immediately.

Mrs. William Fraser McDowell.

LUNCH DISH.

One cup rice, boiled until soft, $\frac{1}{2}$ can deviled ham, lump of butter. Put in buttered baking dish. Sprinkle grated cheese on top, and bake about fifteen minutes.

Caroline Spalding.

VEGETABLE CHOP SUEY.

One cup raw potatoes, 1 cup white turnips, 1 cup celery,

1 cup onions. Peel the vegetables and cut in half inch cubes. Mix all together, rinse in cold water and sprinkle well with salt and pepper. Put 1 heaping tablespoon butter in agate saucepan with a tight fitting cover; heat and pour in vegetables. Put cover on and do not remove it. Steam 25 minutes. No water needed. Low fire. Shake the pan occasionally without removing cover. When done the vegetables should be soft but not mushy, and the full flavor will be retained.

Mrs. D. R. Curtis.

RICE CAKES.

One cup soft boiled rice, yolks of 4 eggs, 2 small tablespoons of flour—salt. Beat whites of 4 eggs stiff, mix with rest. Fry on buttered griddle.

Mrs. C. B. Cleveland.

TOMATO AND MACARONI.

One quart of tomatoes cooked until tender with 4 or 5 cloves, salt, pepper, and 1 medium sized onion. When soft, put through a strainer and thicken with 1 tablespoon flour rubbed with 2 tablespoons butter. Cook part of a package of macaroni in plenty of water slowly for 1 hour. Drain macaroni and throw over it a dash of cold water; drain again thoroughly. Now mix $\frac{1}{2}$ cup grated cheese with the tomato sauce and pour over the macaroni which has been put in a baking dish. Cover top with bread crumbs and bake $\frac{1}{2}$ hour.

Mrs. J. A. James.

BAKED MACARONI.

One cup French spaghetti broken into small pieces; boil 20 minutes, drain and put into cold water. Rub together 1 tablespoon butter and 2 tablespoons flour. Add 1 pt. sweet milk, cook until thick, season with salt and pepper. Add 1 cup grated cheese, stir well. Place macaroni in buttered dish and pour over it the cooked mixture. Cover with bread crumbs and bake quickly until brown.

Mrs. N. M. Jones.

THANKSGIVING HASH.

Fill a pudding dish with alternate layers of bread crumbs

chopped turkey and oysters, using the bread crumbs for the bottom layer. Pour over all 1 pint cream sauce and bake in a quick oven for 20 minutes.

Mrs. B. F. Traxler.

DEVILED SALMON.

One can salmon, sixteen large crackers, one small onion, two ounces butter. Flake or rub salmon fine with a silver fork and roll the crackers. Into a well buttered baking dish put alternate layers of salmon and cracker, seasoning with salt, pepper, paprika, onion and butter. Pour one pint of hot water over and through the mixture which should be finished with a layer of the cracker crumbs plentifully dotted with butter, and bake to a delicate brown. If the fish is very oily less butter will be needed.

Mrs. Bentley Masslich.

TURKISH PILAF.

Stew $\frac{1}{2}$ can of tomatoes for twenty minutes, and strain. Put into a double boiler one cup of the strained tomatoes and one generous cup of beef, veal or chicken stock; season lightly with pepper and salt, and while boiling, add $\frac{1}{2}$ cup of well washed rice. Cook for about an hour or until the rice has absorbed all the liquor. Then add $\frac{1}{4}$ of a cup of butter and set where it will keep warm for 20 minutes. A little before serving remove the cover and let the steam escape. Stir with a fork. Serve on a plate or platter, as a vegetable, with border of croquettes or pieces of chicken.

Mrs. A. L. Fanning.

ASPARAGUS AND BACON.

Wash asparagus and cook in salted water until tender, placing asparagus in an upright position so the tops are just out of water. Place toasted bread which has been well buttered on a platter. When asparagus is tender, pour over milk enough to cover, and season with salt, pepper and butter. Place asparagus on toast, pour hot milk over it, and arrange slices of crisp bacon around edge of platter.

Mrs. H. H. Kingsley.

WARMED-OVER BAKED BEANS.

A layer of baked beans, a layer of tomatoes, a layer of onions shaved thin, butter, salt and pepper. Repeat each layer. Bake 20 to 30 minutes. See that there is plenty of juice with the tomatoes to moisten the ingredients well. This looks best baked and served in individual dishes.

Mrs. H. H. Harris.

BAKED BANANAS.

Remove skins and lay in baking dish so that they do not touch. Three even tablespoons butter, 7 tablespoons powdered sugar, 4 tablespoons lemon juice. Mix thoroughly in a warm place where ingredients will melt. Baste bananas frequently with the mixture while baking. Bake for half an hour in a moderate oven. Sufficient for 8 or 10 bananas.

J. C. L.

MUSH BREAD.

Stir carefully into 1 pint hot milk, in a double boiler, two thirds cup corn meal (white preferred). Salt to taste, cook and stir 5 minutes. Take from fire, and when cool (not cold) add the beaten yolks of 4 eggs. Carefully fold in the well beaten whites. Turn into a baking dish, and bake 30 minutes in a quick oven. Very nice as a luncheon dish.

Mrs. C. N. Stevens.

DEVONSHIRE CLOTTED CREAM.

Pour 4 or 5 quarts of fresh, or good sweet unseparated milk into a wide topped milk pan or earthen crock. Let it stand until the cream is well risen (about 12 hours in the icebox.) Then without disturbing the contents of the pan, place over a kettle of boiling water, steam gently, without a cover until cream starts to crinkle. Remove from fire and let stand until very cold, then skim. This makes a delicious dish whether used as cream, as is usual, or spread thickly over bread in place of butter for four o'clock tea.

Mrs. G. W. Boot.

*For Twenty Years the Choice
of Connoisseurs*

Yacht Club



Salad Dressing

Salads and Sandwiches

*"To make them one must have a
spark of genius."*

*"Ground between the upper and the
nether millstone."*

A RELISH.

One package cream cheese, a 10 cent bottle stuffed olives, $\frac{1}{4}$ cup nuts, butter size of walnut, 1 hard boiled egg. Cream cheese, adding a little cream if necessary. Chop the olives, nuts and eggs quite fine and add to cheese, then add the butter creamed.

Mrs. A. L. Fanning.

POTATO SALAD.

Three cold boiled potatoes, 3 hard boiled eggs, $\frac{1}{2}$ cup English walnuts, 12 olives. Break up walnuts saving a dozen halves unbroken. Cut potatoes and eggs into bits as large as your finger tip. Stone olives and cut up. Mix together in a bowl but do not stir much. Sprinkle well with French dressing and put on the ice. Just before serving mix quickly with stiff mayonnaise and garnish with lettuce.

Marian Graves Day.

CABBAGE SALAD.

One cup fresh cabbage, $\frac{1}{2}$ sweet red pepper chopped rather coarse. Mix and chill. Just before serving add $1\frac{1}{2}$ doz. Malaga grapes seeded and chilled. Serve in lettuce leaves with the following dressing: To $\frac{1}{2}$ cup cream add 2 teaspoons sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ saltspoon paprika. Whip well and add $\frac{1}{2}$ cup vinegar.

Marian Graves Day.

COMBINATION SALAD.

One good sized head of lettuce, two large tomatoes, one bunch of radishes, one-half of a cucumber or one-half of a can of asparagus. Cut the tomatoes in thick slices, radishes and cucumber in thin slices and cover all with French dressing.

Mrs. R. D. V. Johnson.

TOMATO SALAD.

Peel very firm tomatoes and remove pulp. Cut in small pieces, cucumbers, walnuts and olives. Add to the pulp and mix with mayonnaise dressing. Fill tomatoes with the mixture, dot the top with dressing, a whole olive and a walnut. Serve on lettuce.

Mrs. E. C. E. Dorion.

COLUMBINE SALAD.

One can of tomatoes, 1 slice of onion, celery tops, salt and pepper to taste. Mix, bring to the boiling point and pour it over 1 tablespoon powdered gelatine which has been covered with cold water for 5 minutes and flavored with the juice of $\frac{1}{2}$ a lemon. When the gelatine is dissolved, strain the mixture into moulds and serve on lettuce leaves with the following dressing: To the beaten yolks of 2 eggs add slowly $\frac{3}{4}$ cup of olive oil, the juice of 1 lemon (or vinegar,) $\frac{1}{2}$ teaspoon mustard, 1 teaspoon salt, beating all well. Should be like thick cream.

Mrs. A. D. Sanders.

NAVY BEAN SALAD.

Prepare Navy beans as for table; serve 1 tablespoon on lettuce for each person and pour over it 1 tablespoon hot salad dressing just before serving. Dressing: 1 cup vinegar, 1 cup sugar, a dash of salt and pepper, butter the size of an egg, 1 teaspoon mustard. Mix and boil a moment, then pour over three well-beaten eggs. Heat to just below the boiling point. This is a good dressing, when cold for almost any kind of a salad.

Mrs. F. L. Blanchard.

CUCUMBER JELLY.

Soak 1 pkg. gelatine in a very little water. Peel enough cucumbers to make four cups full and chop fine. Add 1 small onion, a little celery, a little parsley and juice of three lemons. Melt gelatine over hot water and stir all thoroughly together. Mould in cups and serve as a relish with meats.

Mrs. John H. Long.

SALAD OR RELISH.

One half box Knox's gelatine soaked in $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup vinegar, 1 pint boiling water, 1 teaspoon salt, 3 cups chopped cabbage and celery in any desired proportion (cucumber may be used if desired, $\frac{1}{2}$ cup sugar, 1 small green pepper, finely shredded, 1 small red pepper finely shredded. When pepper cannot be obtained, use 2 pimientos and a little ground red pepper. To the gelatine and cold water add vinegar, boiling water, sugar, salt and other ingredients. Turn into mould and chill. May be used as a relish or is very nice served in individual moulds with mayonnaise dressing.

Clara D. Manley.

NUT, CELERY AND APPLE SALAD.

One cup of nicely cut celery, 1 cup of apples cut in small cubes, $\frac{1}{2}$ cup of cut or broken walnut meats. Mix together and serve with a mayonnaise dressing or lettuce. One half a cup of white grapes, skinned and cut, is a good addition.

Mrs. A. L. Fanning.

PINEAPPLE SALAD.

Marinate slices of pineapple in French dressing. Lay a slice of the marinated pineapple on a lettuce leaf on each salad plate, scattering around it cream cheese which has been put through a potato ricer. Place in the center of each slice a maraschino cherry. (As served in Marshall Field Tea Room.)

Clara A. Sargent.

CHERRY SALAD.

Remove the pits from large California cherries and insert hazelnuts. Serve with mayonnaise on lettuce leaves.

Mrs. A. L. Fanning.

ORANGE SALAD.

Cut up oranges, removing seeds and white fibre. Mix with a little sugar and serve with the following dressing:

Mix together $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon salt, dash of cayenne, $\frac{1}{2}$ cup sugar and the yolks of 3 eggs. Put into a double boiler stirring constantly until creamy. Beat the whites of the 3 eggs to a stiff froth and add them to the hot creamy mixture, beat thoroughly; remove from the fire. Cool and then add 2 cups of sour cream and it is ready for use.

Mildred Johnson.

Glenwood Mission Inn, Redlands, Cal.

GRAPE SALAD.

Halve and seed Tokay grapes, chop walnuts and celery and add to the grapes. Serve with mayonnaise dressing.

Mrs. E. C. E. Dorion.

P. E. O. SALAD.

One cup boiled chicken, chopped, one cup chicken stock, one cup whipped cream, whites of three eggs, beaten stiff. One tablespoon gelatine dissolved. Celery salt. Salt and pepper to taste. Mix and put in mould. Serve cold, covered with mayonnaise dressing on lettuce leaf.

Mrs. H. B. Williams.

MAYONNAISE DRESSING.

Time for mixing 20 minutes. Yolks of 2 eggs, 1 teaspoon mustard, $\frac{1}{4}$ teaspoon paprika or pepper, 1 tablespoon of sugar, 1 lemon, the strained juice. Mix thoroughly, then add 1 small pint of olive oil if light in quantity, if heavy only half the bottle. Beat 15 minutes with egg beater, then add 3 tablespoons of mild vinegar, 2 whites of eggs beaten separately. Beat 5 minutes. Cream, also, may be added.

Marian Graves Day.

MAYONNAISE.

(Taken from "Vital Question Cook Book.")

One level teaspoon each, of salt and mustard, 1 level tablespoon powdered sugar, $\frac{1}{4}$ teaspoon paprika, 2 tablespoons each of lemon juice and vinegar, 2 eggs, $1\frac{1}{2}$ cups

olive oil. Thoroughly chill oil, bowl and spoon to be used, before beginning the dressing. Separate the eggs. Mix the dry ingredients in the bowl, add yolks of eggs, mix well, then add the oil, a drop at a time in the beginning. Stir constantly, and as the mixture thickens, thin it with the lemon juice and vinegar used alternately. Then add more oil until all is used. Lastly add the whites of the eggs beaten dry. If a white dressing is desired, use all lemon juice, stirring very thoroughly. After half the oil has been used it may be added in larger quantities. If the mixture should curdle, it is because the oil has been added too rapidly. This may be remedied by taking another egg yolk and adding the curdled mixture to it slowly.

Minnie R. Terry.

BOILED SALAD DRESSING.

Four tablespoons butter, 1 tablespoon each of flour and sugar, 1 teaspoon each of salt and dry mustard, 1 cup each of mild vinegar and milk, 3 eggs, pinch cayenne. Let the butter get hot, add flour and stir until smooth, being careful not to brown; add milk, stir and boil up. Place the sauce-pan in another of hot water; beat eggs, salt and mustard, add vinegar and stir into the boiling mixture. Continue stirring until it thickens.

Frances A. Bronson.

CREAM SALAD DRESSING.

One teaspoon each of flour and mustard, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, 2 tablespoons butter, 2 egg yolks, $\frac{1}{4}$ cup vinegar, $\frac{3}{4}$ cup cream. Mix the dry ingredients with the butter, add yolks of eggs, then the cream and lastly the vinegar. Cook over hot water until it thickens. Strain if necessary and chill.

Mrs. C. E. McCabe.

FRUIT SALAD DRESSING.

Cream together the yolks of 4 eggs, 4 tablespoons sugar and 1 teaspoon mustard. Add pinch of salt and red pepper, a small lump of butter and 3 tablespoons vinegar. Cook

until thick, and when ready to serve, thin to right consistency with whipped cream.

Ella Trelease.

MAPLE SUGAR SANDWICHES.

Cut 1 loaf of graham bread into slices about half an inch thick. Melt to the consistency of jam, $\frac{1}{2}$ lb. maple sugar and 1 tablespoon butter. Add a little lemon juice. Spread this maple paste on the slices of bread, press the slices into sandwiches and toast just before serving.

Mrs. F. M. Wigmore.

PEANUT SANDWICHES.

Put fresh peanuts through a meat grinder. Add enough salad dressing to make a paste and spread on bread. This is much better than the peanut butter you buy.

Mrs. S. A. Kean.

PIMENTO AND CHEESE SANDWICHES.

Chop together 1 can of pimentos, $\frac{1}{2}$ cup English walnuts, and 1 package cream cheese. Add 2 tablespoons mayonnaise dressing. Spread thickly between thin buttered slices of bread.

Mrs. Roy H. Goddard.

DAINTY SANDWICHES.

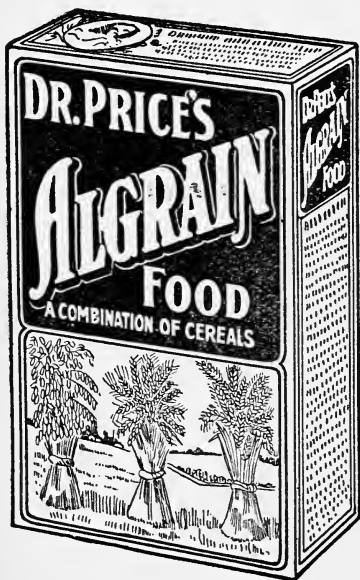
Fig Sandwiches—Steam and chop very fine a sufficient number of figs; add enough water to make the consistency of marmalade, and simmer to a smooth paste; flavor with a little lemon juice. When cool, spread on thin slices of buttered bread; sprinkle thickly with finely chopped nut meats.

Date Sandwiches—Wash, dry and stone the dates. Mash them to a pulp and add chopped English walnut or pecan meats. Moisten slightly with lemon juice. Spread smoothly on thinly-sliced brown bread.

Alice Patterson Curl.

Dr. Price's Delicious Natural Fruit Flavors Flavoring Extracts

Vanilla -
Lemon -
Orange -
Rose, etc.



As whole-
some, nour-
ishing and
palatable as
any food ever
made. Unlike
any other
food. A mix-
ture of *Wheat*,
Rice, *Oats* and
Barley.

Ask Your Grocer

Puddings and Sauces

"The end crowns all."

SUET PUDDING.

One cup molasses, 1 cup suet, 1 cup sweet milk, 2 cups raisins, $2\frac{1}{2}$ cups flour, 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon soda. Boil or steam about 2 hours. Sauce: Two tablespoons butter, 2 tablespoons flour, $\frac{1}{2}$ cup sugar, 1 egg. Add boiling water to make proper consistency.

Mrs. Alonzo C. Fry.

SUET PUFF.

One egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup molasses, 1 cup flour, $\frac{1}{2}$ cup chopped suet, 1 cup chopped raisins, $\frac{1}{2}$ ~~table~~ spoon soda, in milk. Put into cups and steam $\frac{3}{4}$ of an hour. Fill cups half full. *Add salt and shive*

Mrs. J. A. James.

FRUIT SUET PUDDING.

(By request.)

Pour over one cup finely chopped suet, 1 cup boiling water. To this add 1 cup dark brown sugar, 1 teaspoon each of cloves, cinnamon and nutmeg, grated, 1 cup each of raisins and apple, chopped and floured, 2 heaping teaspoons baking powder in enough flour to make a stiff batter. Place in a pan and steam 3 hours, or use a double boiler.

Mrs. H. B. Williams.

SMALL PLUM PUDDING.

One cup milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda. Steam 2 hours and serve with hard sauce or whipped cream.

Mrs. N. W. Helm.

FRUIT PUDDING.

Eight eggs, $\frac{3}{4}$ lb. suet, 1 lb. raisins, 1 lb. currants, $\frac{1}{4}$ lb. citron cut in small pieces, 1 lb. sugar, 1 lb. bread crumbs, 2 teaspoons Royal baking powder, 1 tablespoon cinnamon,

1 teaspoon cloves (scant), 1 teaspoon allspice, 1 nutmeg. Steam 3 hours.

Mrs. F. A. Wells.

STEAMED PUDDING.

One cup baking molasses, 1 cup hot water, 2 cups flour, 1 tablespoon butter, 1 teaspoon soda dissolved in a little hot water, 1 cup seeded raisins, 1 saltspoon salt. Steam $1\frac{1}{2}$ to 2 hours and serve with any kind of pudding sauce.

Jennie Woodworth Barrett.

FIG PUDDING.

One cup sweet milk, $\frac{3}{4}$ cup butter, 1 cup molasses, 1 lb. chopped figs, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon soda in a little hot water, 2 eggs, 3 cups flour. Steam for 2 hours. Sauce for above: Beat together for 15 minutes; 1 cup sugar, 1 egg, $\frac{1}{2}$ cup butter, then set it over the tea kettle until it creams and becomes foamy. Stir in lastly 1 teaspoon vinegar.

Mrs. Frank B. Dyche.

TROY PUDDING.

Three tablespoons sugar, $3\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 cup chopped suet, $1\frac{1}{2}$ cups milk, $1\frac{1}{2}$ lbs. currants, $1\frac{1}{2}$ lbs. seeded raisins, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ lb. citron, small pieces of orange peel. Mix, mould and steam 3 hours.

M. Wyckoff.

BLACK PUDDING.

One pint bread crumbs, $\frac{1}{2}$ pint flour, $\frac{1}{2}$ pint hot water, 2 tablespoons butter, 2 eggs, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ pint seeded raisins, $\frac{1}{2}$ teaspoon each of nutmeg, cloves, allspice, 1 teaspoon cinnamon, $\frac{1}{2}$ pint molasses. Mix and steam 2 hours. Serve with Black Pudding Sauce: Cream together 2 cups pulverized sugar and 1 cup butter. Then add white of 1 egg, not beaten. This makes a hard sauce.

Clara A. Sargent.

BREAD AND APPLE PUDDING.

Six apples, $\frac{3}{4}$ cup granulated sugar, 2 tablespoons butter. Slice apples into a baking dish and add sugar. Soak 3 slices stale bread in water with pinch of salt. Then lay bread on top of apples. Put butter on top of bread and bake in slow oven.

J. C. D.

DATE PUDDING.

Use one pound dates, washed well, stoned, and cut up fine. 1 cup sugar, 1 cup English walnuts chopped fine, whites 6 eggs beaten stiff. Fold in carefully and put in moderate oven 15 minutes or until brown. Serve with whipped cream.

Ella Dahl Rich.

DATE TORTE.

Chop 1 cup nuts and 1 cup dates. Add 1 cup sugar, 2 eggs, 3 tablespoons each of milk and flour, 1 teaspoon baking powder. Bake $\frac{1}{2}$ hour. Serve with whipped cream.

Mrs. A. E. Wessling.

QUICK PUFF PUDDING.

One pint flour, 2 ^{tbls} tablespoons baking powder, a little salt, milk enough to make very soft batter. Place in well-greased cups a spoonful of batter, one of fruit and another of batter. Steam twenty minutes.

Mrs. A. W. Patten.

GRAHAM PUDDING.

One cup each of milk, N. O. molasses, seeded raisins and currants, $2\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup each of butter and citron, 1 teaspoon each of cloves, cinnamon, nutmeg and soda. Steam for 2 hours.

Jane Scott.

CHOCOLATE BREAD PUDDING.

One cup of fresh bread crumbs, $2\frac{1}{2}$ cups of milk, $1\frac{1}{2}$

squares of Baker's chocolate, 2 eggs, $\frac{1}{2}$ teaspoon vanilla, sugar to taste. Stir the bread crumbs into the milk, add the chocolate, which has previously been melted in a bowl over steam or in hot water. Add the eggs, well beaten, vanilla and sugar and bake for three quarters of an hour. Serve warm with hard sauce, made by creaming together 1 cup sugar and $\frac{1}{2}$ cup butter.

Mrs. A. L. Fanning.

BLUEBERRY PUDDING.

Favorite recipe at Bois Blanc Island, Straits of Mackinac.

One cup sugar, 1 cup milk, 1 egg, butter size of an egg, 2 cups flour, 2 tablespoons baking powder, $1\frac{1}{2}$ cups berries mixed carefully in the batter. Bake in oven. Sauce: boil 1 cup berries in a little water, press through sieve, add flour to juice to thicken, butter, sugar and salt to taste. A little lemon juice if desired.

Ruth S. Atwell.

PINEAPPLE PUDDING.

One grated pineapple (or 1 can), $\frac{1}{4}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 tablespoons cornstarch, 6 eggs, separated and well beaten. Cream butter and sugar until light, add yolks and other ingredients and last of all the whites. Turn into well buttered pudding tin and bake in a moderate oven $\frac{1}{2}$ hour. Serve with whipped cream. Equally good hot or cold.

Mrs. G. W. Boot.

PINEAPPLE CREAM.

Two tablespoons granulated gelatine, $\frac{1}{2}$ cup water, 1 can grated Hawaiian Pineapple, $\frac{3}{4}$ cup water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ lemon, 2 cups cream whipped. Soak gelatine in water. Heat pineapple, $\frac{3}{4}$ cup water, sugar and lemon juice and when boiling add gelatine. When cool and beginning to thicken add whipped cream. Serve very cold with candied cherries.

Miss Grace Ericson.

PINEAPPLE PUDDING.

One package gelatine, 1 pint cold water, 1 quart can pineapple. Pour into this gelatine mixture the beaten whites of two eggs. Sprinkle chopped nuts on top. Serve with whipped cream.

Grace E. Hall.

SHORT CAKE.

Measure 3 cups flour, add 2 teaspoons baking powder, rub in $\frac{1}{2}$ cup butter. Beat 1 egg very light, add to it 1 cup cold water and stir into the flour. Spread on 2 well-greased shallow pans. Sprinkle one teaspoon granulated sugar over top of each and bake from 10 to 15 minutes in a very hot oven. Serve with fresh or canned crushed fruit.

Mrs. D. D. Thompson.

DUTCH PEACH SHORTCAKE.

One egg, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup sweet milk, 1 tablespoon melted butter, $\frac{3}{4}$ cup flour, $1\frac{1}{2}$ teaspoons baking powder. Pour batter in deep pie dish, cover with halves of canned peaches, sprinkle with 3 heaping tablespoons of sugar. Bake in a rather hot oven. Serve with a hot sauce made by thickening peach juice with a little cornstarch.

Lillian R. Eiselen.

SHORT CAKE.

Two cups flour, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons sugar, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ cup melted butter. Mix dry ingredients and sift. Add butter, and lastly milk, slowly. When baked spread with hard sauce and then berries partly crushed.

Mary Ross Potter.

STRAWBERRY PUDDING.

Whites of 2 eggs, yolk of 1 egg, 1 cup milk, $\frac{1}{2}$ cup water, 2 tablespoons melted butter, 2 teaspoons baking powder sifted twice through $1\frac{1}{2}$ cups flour. Steam steadily for

40 minutes. Serve with strawberry sauce: One large box ripe strawberries. $1\frac{1}{2}$ cups powdered sugar, $\frac{1}{2}$ cup butter stirred to a cream; then add berries and put on ice for 2 hours before using.

Mrs. Amos W. Patten.

SPONGE PUDDING.

(By special request.)

One pint milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, 6 eggs. Cream flour and butter, add scalded milk and sugar. After cooling, add beaten whites and yolks of eggs. Bake in a pan of water from 30 to 45 minutes. Sauce: One cup maple sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup whipping cream. Boil sugar and water to a syrup and add whipped cream.

Louise E. Whitehead.

PRUNE PUDDING.

One pound prunes, boiled until soft. Remove stones and mash. To this paste add the whites of 4 eggs, well beaten and $\frac{3}{4}$ cup sugar. Flavor with vanilla. Place baking dish in one of water and bake 1 hour in slow oven. Serve cold with whipped cream, sweetened and flavored.

Mrs. J. H. Ruttan.

QUEEN OF PUDDINGS.

One scant pint bread crumbs, 1 quart milk, 1 cup sugar, 1 lemon, 5 eggs, butter size of egg. Grate the rind of the lemon and put it into the sugar, butter and bread crumbs. Add a pinch of salt and pour over all the scalding milk. Let stand till cool, then add yolks of eggs well beaten. Bake until set. When cool spread with jelly or jam and cover with a meringue made with the whites of eggs, $\frac{1}{2}$ cup sugar and the juice of the lemon. Brown slowly in oven. Serve cold with cream or hot with fruit sauce.

Mrs. J. McCallum.

ORANGE JELLY PUDDING.

One cup orange juice, juice of 2 lemons with grated rind

of one, $\frac{1}{2}$ box gelatine in cold water enough to dissolve it, 2 cups sugar, 1 cup boiling water. Mix the ingredients together and heat to the boiling point, stirring and skimming off foam. Strain into mould. May be colored with fruit coloring. Serve with whipped cream.

Mrs. M. S. Terry.

ORANGE PUDDING.

Two cups scalded milk, yolks of 3 eggs beaten until light, 1 teaspoon vanilla, 2 scant tablespoons cornstarch. Mix and bring to the boiling point, stirring all the time. When cold pour this dressing over 3 or 4 oranges sliced, and spread the top with the whites of 3 eggs beaten very light and sweetened with 1 tablespoon sugar.

Mrs. Frank B. Dyche.

LEMON PUDDING.

One tablespoon cornstarch, 1 cup sugar, 1 cup water, yolks 2 eggs, 1 small lemon. Cook in double boiler. Use whites of eggs for meringue. Bake slowly till meringue is cooked. Place on ice and serve when cold.

Mrs. R. H. Pooley.

LEMON PUDDING.

Two large lemons, grated rind and juice. 1 cup sugar, 8 eggs, 1 tablespoon gelatine, $\frac{1}{4}$ cup water. Heat lemon juice and half the sugar in double boiler, then put in yolks and other half of sugar and cook till thick. Add softened gelatine and whites of eggs beaten stiff. Pour into mould. Serve with whipped cream.

Mrs. D. A. Hayes.

MAPLE CREAM PUDDING.

One pint milk, 2 tablespoons sugar, 1 cup maple syrup, $\frac{1}{2}$ pint cream, $\frac{1}{2}$ box lemon gelatine in $\frac{1}{2}$ pint water. Scald milk and sugar. Add maple syrup, then gelatine. When

it begins to congeal add $\frac{1}{2}$ pint whipped cream. Set in mould and serve with cream.

J. C. D.

MAPLE CREAM.

One tablespoon gelatine, one third cup water, two-thirds cup boiling water, 2 cups maple syrup, yolks 6 eggs, 2 cups whipped cream. Soak gelatine in one-third cup water and add boiling water; cool. Cook in double boiler syrup and yolks of eggs until slightly thickened. When cool add gelatine, and when this thickens add whipped cream. Serve with whipped cream and decorate with candied cherries.

Miss Grace Ericson.

CHOCOLATE BLANC MANGE.

Melt one square Baker's chocolate in $\frac{1}{2}$ pint hot milk, add 1 pint milk, 1 small cup sugar, 1 large tablespoon powdered gelatine that has been soaked in a little water; cook until gelatine dissolves; add a pint of cream, flavor with vanilla and pour into moulds, serve with whipped or plain cream.

Mrs. A. D. Sanders.

COFFEE CREAM.

One half tablespoon granulated gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup strong coffee. Soak gelatine in cold water, add boiling coffee and the sugar. Dissolve gelatine in this and strain into dish. Place on ice to cool, stirring it occasionally. When the liquid is the consistency of syrup, add whipped cream. Beat until thick but not hard. Turn into moulds.

Mrs. John Trelease.

CARAMEL CUSTARD.

Four cups scalded milk, 5 eggs, $\frac{1}{2}$ teaspoon salt 1 teaspoon vanilla, $\frac{1}{2}$ cup sugar. Put sugar in iron or steel

pan and stir it constantly over fire until melted to a syrup of light brown color. Add gradually to milk. As soon as sugar is melted in milk add mixture to eggs slightly beaten, add salt and flavoring and strain into buttered mold. Bake with pan set in water. Chill and serve with caramel sauce.

Mrs. C. F. L.

MERINGUE DESSERT.

To the whites of 3 eggs, beaten to a stiff froth, add slowly 1 cup of sugar, 1 teaspoon vinegar and 1 teaspoon vanilla. Bake in muffin tins for one hour in a very slow oven. Before serving, carefully remove tops, fill with whipped cream and fruit, and replace tops. This amount will serve eight.

Mrs. C. M. Stuart.

BANANA PUDDING.

One quart milk, 2 eggs, 1½ tablespoons of corn starch or flour, 4 tablespoons sugar, ½ teaspoon vanilla. Cook in double boiler. When cool pour it over 6 bananas sliced thin in a pudding dish. Serve very cold. It is like ice cream.

Mrs. U. S. Grant.

A QUICK DESSERT.

Put raisins through the meat chopper and then spread between buttered graham crackers. Serve with a hard sauce or a lemon sauce. Delicious.

Mrs. A. S. Stults.

MARSHMALLOW DELIGHT.

One half lb. marshmallows cut fine, 1 can pitted red cherries, ½ lb. walnuts, chopped, ¼ lb. figs chopped, whites of 2 eggs, beaten. Mix all together and when ready to serve add whipped cream.

Mrs. E. C. E. Dorion.

CREME CARAMEL.

Put 1 pt. milk to boil in a double boiler. Dissolve 1 cup brown sugar in a skillet, stirring all the time; when it is a liquid, add to the hot milk and stir until dissolved; take from the fire and add the yolks of 4 eggs and 3 dessert spoons of cornstarch, dissolved in 1 cup cold milk. Return to fire and cook until it thickens. After taking from fire add 2 teaspoons vanilla. Beat well and put in molds. Serve with whipped cream.

Mrs. A. E. Wessling.

CORN STARCH PUDDING WITHOUT MILK.

To a quart of boiling water add 1 cup of sugar and a little salt. Beat separately the whites and yolks of 2 eggs. Dissolve 4 heaping tablespoons of cornstarch in a little cold water. Pour this into the boiling water, stir well from the bottom of the kettle and let it boil thoroughly for a couple of minutes. Take from the stove and add the yolks beating hard. Add a teaspoon of vanilla or any other flavoring and lastly the stiffly whipped whites of the eggs. Pour into a mould and let cool.

Mrs. A. F. Townsend.

SOUR MILK PUDDING.

One pint of sour milk, 1 cup of brown sugar, $\frac{1}{4}$ cup of butter, 2 eggs, 1 level teaspoon of soda and 1 level teaspoon each of cinnamon and cloves, 1 cup of seeded raisins or 1 cup of currants. Thicken with dried bread crumbs and bake in a moderate oven. To be eaten with or without cream or with any kind of sauce.

Mrs. A. F. Townsend.

SPICE SAUCE.

To 1 pint boiling water add 1 cup sugar, 1 teaspoon flour, 1 teaspoon cinnamon, $\frac{1}{2}$ nutmeg, grated. Boil all together and then add 1 tablespoon butter. This sauce is very nice to serve with apple dumplings or apple puddings.

Mrs. Andrew Lindsey.

CARAMEL SAUCE.

One cup sugar, 1 cup boiling water. Melt sugar as for custard. Simmer 10 minutes after water is added and cool before serving.

Mrs. C. F. C.

RAISIN PUFFS.

Two eggs, $\frac{1}{2}$ cup sugar, 1 cup milk, $\frac{1}{2}$ cup melted butter, (a small cup), 1 cup raisins, 2 cups flour, 3 teaspoons of baking powder. Steam $\frac{3}{4}$ of an hour in custard cups half filled. Serve with lemon sauce or any tart sauce.

Mrs. C. N. Stevens.

FOOD FOR THE GODS.

One cup sugar, yolks of 2 eggs, 4 tablespoons of cracker crumbs (rolled, but not powdered), 1 cup English walnuts chopped, 1 cup dates, 1 teaspoon baking powder, 1 salt-spoon salt, vanilla. Beat whites of eggs and add last. Bake slowly in flat buttered pan 25 minutes. Ice cream, or whipped cream may be served with this.

Alice Patterson Curl.

MARSHMALLOW DESSERT.

One-half pint cream, whipped, $\frac{1}{4}$ lb. marshmallows cut into rather small pieces, $\frac{1}{4}$ lb. chopped walnuts. Mix all together, chill and serve in small dishes.

Mrs. Charles M. Stuart.

LEMON CREAM.

Beat together the yolks of 4 eggs and 4 tablespoons sugar. Add the juice and grated rind of 1 lemon and 2 tablespoons of hot water. Simmer until it thickens, then remove from fire and stir in lightly the whites of eggs beaten to a stiff froth with 2 tablespoons sugar. Set away to chill; serve in small glasses. Must be used the same day it is made.

Mrs. S. F. Wilson.

BROWN BETTY.

Fill baking dish about $\frac{2}{3}$ full of sliced apples, then take dry bread, dip in cold water, squeeze dry and lay over apples to the depth of an inch or more; add a little water, sprinkle with sugar and nutmeg and generous pieces of butter. Bake until the apples begin to brown a little on the bottom and the top is crisp; serve with cream and sugar.

Mrs. P. C. Lutkin.

STEAMED CHERRY PUDDING.

One cup thick sour milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 2 eggs well beaten, 1 teaspoon soda, flour enough to make as stiff as cake. Add 1 teacup canned cherries without juice. Steam $1\frac{1}{2}$ hours. Sauce: 1 cup sugar, $\frac{1}{2}$ cup butter, 1 tablespoon flour; mix well together, add $\frac{1}{2}$ pint boiling water, $\frac{1}{2}$ cup cherry juice. Any fruit may be used in place of cherries.

Mrs. Ira LeBaron.



Bowman Dairy Company

Milk bottled in the Country

Pure, Clean,
Natural Milk

Office, 1922 Ridge Avenue

Telephone 380

Evanston, Ill.

JONES' CAFE

A. L. JONES, Proprietor

Telephone 1605

611 Davis Street

--

Evanston, Ill.

Frozen Desserts

*"Then farewell heat, and welcome
frost."*

—Merchant of Venice.

ORANGE ICE CREAM.

The juice of 3 large oranges and 1 large lemon. $1\frac{1}{4}$ pints thin cream, 1 cup of sugar, dissolved in juice, 1 small tablespoon gelatine. Soak the gelatine in a little milk, then beat to dissolve and add the cold cream. Put cream in freezer first to get cold, then add fruit juice in which sugar is dissolved, and freeze.

Mrs. J. A. James.

GRAPE SHERBET.

Boil 1 lb. sugar and 1 qt. water together for 5 minutes. When cold add 1 pt. unfermented grape juice and 3 tablespoons lemon juice. Freeze. The mixture swells in freezing to about twice its liquid size.

Mrs. D. R. Curtiss.

MARMALADE ICE CREAM.

Put 1 pint of milk in a double boiler, adding $\frac{1}{2}$ cup sugar. When the milk reaches the boiling point, thicken with one level tablespoon corn starch which has been moistened with a little cold milk. Add $\frac{1}{2}$ teaspoon salt and let cook for 15 minutes, stirring occasionally. Beat together until light, 1 egg and $\frac{1}{2}$ cup sugar. Add this to the thickened milk and cook for about 5 minutes stirring constantly. Remove from the fire and let cool. When ready to freeze, add 1 pint rich cream and $\frac{1}{2}$ glass of "Amber Marmalade" and you will have a dish fit for a king.

Mrs. F. C. Eiselen.

FROZEN STRAWBERRIES.

Wash and pick over 1 quart strawberries. Add enough sugar to make very sweet. Put into freezer with the unbeaten whites of 3 eggs and freeze, using 3 parts ice to 1 part salt as for any ice cream. Garnish with whipped cream and whole berries.

Mrs. J. E. Lukey.

MAPLE SOUFFLÉ.

Three-fourths cup maple syrup and whites of 4 eggs. Beat together and cook in double boiler until thick, stirring constantly. When cool add one pint of cream whipped. Pack in salt and ice for 4 hours.

Margaretta S. N. Helm.

CHOCOLATE SAUCE FOR ICE CREAM.

One ounce chocolate(more may be used), 1 cup sugar, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{4}$ cup boiling water. Stir all together over fire until boiling and cook 5 minutes. Stir $1\frac{1}{2}$ level teaspoons cornstarch with a little cold water to a smooth paste. Stir this into hot mixture and boil 6 or 8 minutes. Add 1 teaspoon vanilla and use hot or cold.

Mrs. C. F. C.

MAPLE MOUSSE.

One pint of cream, 4 eggs, 1 cup of maple syrup. Boil the syrup and pour slowly over the yolks of eggs beaten light; beat whites of eggs stiff; add to them the cream, beat all together, cool and freeze.

Mrs. Walter M. Pond.

All of the Country's Best Cooks---

Mrs. Mary J. Lincoln, Mrs. Sarah Tyson Rorer, Mrs. Helen Armstrong, Marion Harland, Lida Ames Willis, and a dozen others of national reputation—recommend Cottolene in preference to lard or any other medium for frying and shortening.

Isn't the testimony of such experts worth something to you?

COTTOLENE

means Food Purity. The woman who fries or shortens her family's food with lard is doing so because she is unaware of the ill effects which may come. Lard-cooked food never has been, and never can be, as healthful as food cooked with Cottolene. Here's why?

Lard is made from hog fat, and is bound to be more or less indigestible.

On the other hand Cottolene comes from the cotton fields of the Sunny South, and is made from the choicest refined cotton oil, which physicians today recommend as being fully as healthful as olive oil.

Cottolene is guaranteed
—Your grocer is hereby authorized to refund your money in case you are not pleased, after having given Cottolene a fair test.

Never Sold in Bulk—
Cottolene is packed in pails with an air-tight top to keep it clean, fresh and wholesome, and prevent it from catching dust and absorbing disagreeable odors such as fish, oil, etc.

Order a pail from your grocer today.

Made only by The
N. K. Fairbank
Company.



Pastry

*"Oh! flaky and crusty and succulent
pie,
They call you dyspeptic; 'tis here-
sey; fie!"*

CHOPPED PIE CRUST.

Sift together 1 quart flour, 1 tablespoon sugar and 1 scant teaspoon salt. Put in chopping bowl with $1\frac{1}{2}$ cups butter and $\frac{1}{2}$ cup lard, mixed. Chopped all together and then with a knife mix in slowly 1 cup cold water.

Mrs. Richard C. Hall.

PIE CRUST.

One and one-half cups flour, $\frac{1}{4}$ cup lard, $\frac{1}{4}$ cup butter, 1 teaspoon salt. Cut shortening into flour with a knife, adding enough cold water to bind ingredients together. Handle as little as possible. Roll thin.

Mrs. C. F. Champlin.

CHOCOLATE PIE.

Boil together 1 pint milk, $\frac{1}{2}$ cup grated chocolate and $\frac{2}{3}$ cup sugar; stir in 1 tablespoon cornstarch dissolved in milk, add butter the size of an egg, the yolks of 3 eggs and the white of one. Beat 2 whites to stiff froth and add 2 tablespoons of sugar. Bake pie crust first, pour in chocolate and spread whites of eggs on top. Brown lightly.

Emma Alling Murdock.

LEMON PIE.

Cream 1 cup sugar and 1 tablespoon butter. Add 1 heaping tablespoon cornstarch, yolks of 6 eggs, grated rind and juice of 2 lemons and a tumbler of water. Cover with meringue and bake. This makes 2 pies.

MERINGUE.

Beaten whites of 6 eggs and 6 tablespoons powdered sugar.

M. Wyckoff.

PEACH CUSTARD PIE.

Use dried peaches. Soak over night, and cook until tender. Pour off the water, mash fine through a colander

adding sugar to taste. Fill a pie crust about $\frac{1}{2}$ inch thick with the mixture; over this pour to the depth of $\frac{1}{2}$ inch, a boiled custard. Bake. To be eaten cold.

Mrs. C. N. Stevens.

PUMPKIN PIE.

One cup boiling milk, $1\frac{1}{2}$ cups pumpkin sifted, 1 teaspoon butter, $\frac{1}{2}$ cup (scant) sugar, $\frac{1}{2}$ teaspoon each of salt, ginger, cinnamon and allspice, 1 egg. This is the amount necessary for one pie.

Alice Hargrave Crew.

CREAM FILLING FOR PIE.

One pint of new milk, yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 2 tablespoons cornstarch dissolved in cold water. Mix and when cold put in baked pie crust and cover with white of egg, beaten stiff, to which a little sugar has been added.

Mrs. D. D. Thompson.

LEMON FILLING FOR PIE.

Juice of 1 lemon and a little of the grated rind, yolk of 1 egg, 1 cup sugar, 2 tablespoons cornstarch dissolved in a little cold water. Set on stove and add slowly 1 teacup boiling water. Let all boil for a few minutes. When cold put in baked pie crust and cover with white of egg beaten stiff with a little sugar added.

Mrs. D. D. Thompson.

BANBURY TART.

Mix together 1 cup chopped raisins, 1 cup sugar, 1 egg, 1 cracker (rolled), and the juice and grated rind of one lemon. Put about a teaspoon of the mixture on a saucer-shaped piece of pie crust and fold as a turnover.

Mrs. Richard C. Hall.

ENGLISH APPLE TART.

Line a pie plate with a rich pie crust, and fill with uncooked sour apple sliced fine. Cover with another crust

without openings and bake until apple is tender. Remove from oven and lift off the upper crust, stir the apples, adding sugar, nutmeg and a little butter. Replace the crust, sprinkle with sugar and serve.

Mrs. C. E. Pope.

MINCE MEAT.

Six quarts chopped apples, $1\frac{1}{2}$ quarts chopped suet (buy 1 lb.), $3\frac{1}{2}$ quarts chopped beef (buy 6 lbs. from round), 2 lbs. currants, 2 lbs. raisins, 1 lb. citron (half the quantity of fruit can be used). 2 tablespoons cinnamon, 1 tablespoon cloves, 2 level tablespoons salt, 2 level tablespoons black pepper. Boil the following: 5 lbs. coffee sugar, 1 quart vinegar, $\frac{1}{2}$ quart water, 2 cups N. O. molasses. Pour hot over mincemeat. Add 1 quart good boiled cider. The above makes three gallons.

Mrs. N. M. Jones.

ELDERBERRY PIE.

Many cooks do not know that the common elderberry makes an uncommonly good pie. One large cup of sugar, two tablespoons of vinegar and a liberal sprinkling of flour or cracker crumbs is needed for one pie. Bake with two crusts. A large pinch of Tartaric Acid, used instead of the vinegar, brings out the flavor, supplies the necessary "tart," and gives to the berry the hue of the cherry.

Mrs. Bentley Masslich

JELLY PIE.

Cream together 1 cup sugar and $\frac{1}{4}$ cup butter. Add yolks of 2 eggs, $\frac{1}{2}$ cup sweet cream, $\frac{1}{2}$ cup sour jelly (such as currant), 1 teaspoon vanilla, 1 tablespoon flour. Bake the mixture in a single crust and when done cover with a meringue made from the 2 whites.

Clara D. Manley.

MINCE MEAT. (By special request.)

Use bowl holding $1\frac{1}{2}$ pints. Mix together the following:

3 heaping bowls chopped beef (from the round), 6 heaping bowls chopped apples (greenings if possible), 3 lbs. seeded raisins, $\frac{1}{2}$ lb. chopped suet, 2 bowls brown sugar, 3 large cups molasses, 6 tablespoons cinnamon, 4 tablespoons cloves, 3 tablespoons allspice, 3 nutmegs grated, 3 cups sweet pickle juice (from green tomatoes is best), 2 lemons (juice and grated rind), 2 or 3 teaspoons salt, vinegar if necessary. Moisten with the liquor from the meat and boil about 5 minutes.

Mrs. Andrew Lindsey.

SEEDLESS GRAPE PIE.

Make a pie crust in the usual manner. Line a pie tin and bake. Wash and skin Concord grapes and cook them until the skins are well broken. Put this pulp through a sieve to remove seeds (save the clear juice for grape juice). Mix the pulp with the yolks of 2 well beaten eggs, add sugar to taste (about 1 cup). Fill the baked crust and bake for 10 minutes. Beat the whites of the eggs to a stiff froth; add 2 tablespoons sugar and spread over top of pie. Brown this meringue in oven. One-half basket makes one deep pie.

Miss Josephine Peterson.

A Book of Unique Recipes For the Asking

This book tells how you can improve the best meal prepared from splendid recipes by using

Welch's

The National Drink
Grape Juice

How to Make a Welch Grape Punch

TAKE the juice of two lemons and one orange, one cup of sugar, one pint WELCH'S Grape Juice, one pint of water (plain or charged.) Pour over chunk of ice in punch bowl, and garnish with sliced fruits.



This and many other recipes for delicious drinks and dainty desserts will be found in a book of recipes which will be mailed for the asking by The Welch Grape Juice Company, Westfield, N. Y.

*Do More Than Ask for
"Grape Juice"—Ask for
WELCH'S—and Get It!*

Your dealer will supply you by bottle or case.

Cakes and Icings

"What a brave piece of cookery."

—Ben Johnson.

A CAKE WITH VARIATIONS.

Cup Cake.

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon flavoring.

I. White Cake.

Omit yolks of eggs in preceding recipe—flavor with almond or vanilla.

II. Gold Cake.

Omit whites of eggs. Flavor with lemon or orange.

III. Christmas Cake.

Add to the white cake recipe $\frac{1}{2}$ cup cocoanut, $\frac{1}{2}$ cup shredded almonds, $\frac{1}{4}$ lb. sliced citron, $\frac{1}{4}$ lb. thinly sliced figs. Bake slowly.

IV. Nut Loaf.

Chop 1 cup nut meats and add to the cup cake recipe.

V. Crazy Cake.

Divide white cake dough into three parts. Color one-third pink with red sugar or coloring, one-third brown with chocolate or spices, one-third remaining white. Flavor each color differently and bake like marble cake.

VI. Chocolate Loaf.

Add to the cup cake $\frac{1}{2}$ cup grated chocolate dissolved in a very little hot water. Flavor with vanilla.

VII. Marble Cake.

Make both the gold and the white cake. Color the gold very dark with either chocolate or spices. Bake in layers forming a ribbon cake.

VIII. Yellow Watermelon Cake.

Stir up the yellow cake and the white cake. Put raisins

in the yellow part. Arrange in the pan with the white on bottom and around the sides leaving the yellow in center. Put the white on top also. Ice with boiled icing colored green with juice of pounded spinach.

IX. Sweet Pea Cake.

Make a marble cake of white and very delicate pink (made by using pink sugar in mixing). Ice with pink icing sprinkled with grated cocoanut.

Mrs. H. B. Williams.

SPONGE GINGERBREAD.

Into 2 cups molasses sift 2 teaspoons soda, and ginger to taste. Stir to a cream, then add 4 well beaten eggs, 1 cup melted butter, 1 cup sour milk in which 1 teaspoon soda has been dissolved. Mix all together, then add flour to the consistency of pound cake. Bake.

Miss Raddin.

GINGER BREAD.

(By request.)

To one egg beaten, add 1 cup sour cream and 1 cup molasses, stir well and add 2 cups flour sifted with 1 teaspoon ginger and 1 teaspoon cinnamon. Add 1 teaspoon baking powder if desired. Stir well and add 1 teaspoon soda dissolved in water. Bake in gem pans or square pans in hot oven 20 minutes. This is better baked in gem pans.

Faith Williams.

SOFT GINGER BREAD.

Stir together to a cream $\frac{2}{3}$ cup butter, 1 cup sugar, 1 cup New Orleans molasses and 1 tablespoon ginger. To this add 1 cup sour milk or buttermilk, then 2 eggs beaten until very light, and 1 teaspoon soda. Lastly add 5 cups (or about 2 coffee cups) of flour and beat hard for about 10 minutes. Bake at once in gem pans. Served hot with rich cream this makes a delicious dessert.

Mrs. Frank B. Dyche.

CHRISTMAS LOAF.

One pint sweet milk, 2 eggs, $1\frac{1}{4}$ cup sugar, $\frac{1}{2}$ lb. seeded raisins, $\frac{1}{4}$ lb. blanched almonds, 1 lemon rind, 2 oz. citron, 2 cakes yeast foam. Dissolve yeast in little warm water, then add flour to make sponge, keep in warm place for a few hours, then add milk, melted butter, eggs, sugar and flour enough to make into a loaf. Before quite stiff add nuts, raisins, citron and lemon rind. Then let it rise over night. Mould into loaves and bake as bread.

Clara A. Sargent.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5, $1\frac{1}{4}$ cups granulated sugar, 1 cup flour, a scant one-third teaspoon cream of tartar, a pinch of salt added to whites of eggs before whipping. Flavor to taste. Sift, measure and set aside flour and sugar. Beat yolks to a very stiff froth. Whip whites to foam and add cream of tartar, whipping until very stiff. Add sugar to whites and beat in; then yolks and beat in; then fold flour lightly through. Bake in a moderate oven about 40 minutes. Much depends upon the mixing of this cake.

Mrs. J. H. Ruttan.

APPLE SAUCE CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup dried currants, $\frac{1}{2}$ cup raisins (or 1 cup of either), 1 cup apple sauce, pinch of salt. Spices—cinnamon and allspice. 2 cups flour. Bake in slow oven either as a loaf or in small patty-pans.

1 level teaspoon soda dissolved in warm water added to apple sauce

Minnie R. Terry.

BREAD CAKE.

One cup bread sponge, $\frac{1}{2}$ cup butter, 1 cup sugar, 2 table-spoons molasses, 2 eggs, $1\frac{1}{3}$ even cups flour, 1 cup raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon

soda, 1 teaspoon baking powder. The raisins and part of the spices may be omitted if preferred. Moisten the soda with a little sour milk or boiling water.

Mrs. H. H. Harris.

ECONOMICAL SPICE LOAF.

Put in a saucepan 1 cup brown sugar, $\frac{1}{3}$ cup lard, 1 cup water, 2 cups raisins, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{3}$ teaspoon cloves, pinch of salt. Boil 3 minutes. When cold add 1 teaspoon soda dissolved in warm water. Stir in 2 cups flour sifted with 1 teaspoon baking powder.

Mrs. J. E. Lukey.

SCOTCH CAKE.

Three cups sifted flour, 10 eggs, $\frac{3}{4}$ lb. butter, 2 cups sugar, 1 cup chopped raisins, 1 cup currants, $\frac{1}{4}$ cup chopped citron, $\frac{1}{4}$ cup chopped orange peel, $\frac{1}{2}$ cup pounded English walnuts, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon salt. Beat butter to a cream, add gradually the sugar, beating all the while. Beat eggs without separating until very light, add gradually to the butter and sugar, beating the whole vigorously. Add sifted flour, then vanilla and pounded nuts. Add flavored fruit last. Bake in one large loaf in moderate oven. Better after being kept a week or two.

Christina Mackay.

ANGEL CAKE.

To the whites of 11 eggs add 1 teaspoon cream of tartar, a saltspoon of salt, and beat very stiff. Then add $1\frac{1}{2}$ cups sifted sugar and 1 teaspoon vanilla. The last thing, add 1 cup flour sifted seven times. Do not beat any after adding flour. Bake 50 minutes.

Mrs. Edgar Blake.

MOCK ANGEL CAKE.

Sift together 7 times: 1 cup flour, 1 cup sugar, $\frac{1}{4}$ tea-

spoon salt, 3 level teaspoons baking powder. Add 1 cup milk heated to boiling point and 1 teaspoon vanilla. Beat thoroughly, then fold in the stiffly beaten whites of 2 eggs. Bake in an ungreased pan in moderate oven about 40 minutes. Ice when cold. Moist and delicious.

Mrs. D. R. Curtiss.

SPONGE CAKE.

Three eggs well beaten, $1\frac{1}{3}$ cups sugar, 1 cup boiling water added slowly, 2 cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon vanilla. Bake in moderate oven one hour.

Mrs. C. M. Stuart.

SPONGE CAKE.

Three eggs well beaten, $1\frac{1}{3}$ cups sugar, 1 cup boiling sugar, 1 cup flour, $\frac{1}{2}$ teaspoon soda and $\frac{1}{2}$ teaspoon cream of tartar (or 1 teaspoon baking powder). Bake in moderate oven.

Mrs. M. S. Terry.

SPONGE CAKE.

One cup sugar, 1 cup flour, 4 eggs, 2 teaspoons baking powder, 1 tablespoon vinegar, 2 tablespoons water. Sift flour, sugar and baking powder into a bowl and add the well beaten eggs and lastly the vinegar and water.

M. Wyckoff.

SPONGE CAKE.

Two cups granulated sugar, 4 eggs, whites beaten separately, 2 cups sifted flour, 2 teaspoons baking powder. Add last $\frac{3}{4}$ cup boiling water. Flavor to taste. Delicious.

Katharine Howard Ward.

FIVE MINUTE CAKE.

Break whites of 2 eggs into glass measuring cup. Fill

the cup to half-full with soft (not melted) butter. Then finish filling it with milk. Have ready in your bowl 1 cup granulated sugar and $1\frac{1}{2}$ cups sifted Swansdown flour, to part of which has been added 1 teaspoon baking powder. Flavor, and beat everything together vigorously for five minutes. This is a delicious white cake and can be used with a variety of fillings.

M. Wyckoff.

PHILADELPHIA CHOCOLATE CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 2 squares Baker's chocolate dissolved in $\frac{1}{2}$ cup hot water, 2 eggs beaten separately, $1\frac{1}{2}$ cups flour. Bake either in a sheet or in two layers with chocolate frosting.

Mrs. Trelease.

DEVIL'S CAKE.

Cream two-thirds cup butter and $1\frac{3}{4}$ cups sugar. Add the following, melted together: 4 tablespoons powdered sugar, 2 tablespoons hot water, 2 squares Baker's chocolate. Then add 1 cup milk, 3 cups Swansdown flour, 2 teaspoons baking powder, 1 teaspoon vanilla, whites of 5 eggs. Bake in layers and spread with boiled icing.

M. Wyckoff.

DEVIL'S CAKE.

Custard part: One cup of grated chocolate (or one-half of a bar of Baker's chocolate), $\frac{1}{2}$ cup sweet milk, 1 cup brown sugar, yolk of 1 egg, 1 teaspoon of vanilla. Stir together in a granite pan and cook slowly for 5 minutes or less time. Set away to cool.

Cake part: One cup brown sugar, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup sweet milk, 2 eggs. Cream the butter, sugar and yolks of eggs, then add milk, sifted flour and whites of eggs (beaten stiff). Beat all together and stir in the custard. Lastly add 1 teaspoon soda dissolved in a little

warm water. This makes a large loaf which keeps indefinitely. A more attractive cake can be made by baking in layers and putting together with the following.

Filling: One cup granulated sugar, 1 cup water, 1 teaspoon vinegar. Boil until thick like candy and then stir in the beaten whites of 2 eggs and $\frac{1}{4}$ lb. marshmallows. Boil up again and place on cake after it gets cool.

Mrs. F. M. Vawter.

WHITE CAKE.

Two cups sugar, $\frac{2}{3}$ cup butter, 1 cup sweet milk, $3\frac{1}{2}$ cups Sawansdown flour, whites of 6 eggs, 2 heaping teaspoons baking powder, $\frac{1}{4}$ teaspoon vanilla.

Lizzie C. Johnson.

ASHLAND CHOCOLATE CAKE.

Put 2 squares chocolate in $\frac{1}{2}$ cup boiling water and let stand while mixing cake. Mix $\frac{1}{2}$ cup butter and 1 cup sugar. Add yolks of 2 eggs beaten and the chocolate mixture, then $\frac{1}{4}$ cup sour milk and 1 cup flour. Lastly add the whites of the 2 eggs beaten stiff. Bake in a sheet or loaf.

BUTTER CREAM ICING FOR CHOCOLATE CAKE.

One and $\frac{1}{4}$ cup confectioner's sugar, 2 teaspoons melted butter. Cream to make paste to spread. Beat hard until light and flaky. More sugar can be added until right thickness to spread.

Mrs. C. F. Champlin.

CHOCOLATE CAKE.

Six egg whites, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, 2 cups flour, $2\frac{1}{2}$ teaspoons baking powder. Mode: Cream butter and sugar, add a little flour "to bind." Add milk and flour alternately, then egg whites thoroughly beaten and finally the baking powder. It makes 3 large layers. Filling: Six egg yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup

chocolate, simmer in double boiler until smooth.

Mrs. S. J. Herben.

DEVIL'S CAKE.

Two cups brown sugar, $2\frac{1}{2}$ cups flour, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup boiling water, $\frac{1}{3}$ cake chocolate, 1 teaspoon soda dissolved in 2 tablespoons coffee. Put all together, then add hot water and 1 teaspoon vanilla. Beat as little as possible.

Mrs. C. S. Raddin.

WHITE CAKE.

One half cup butter, 1 cup granulated sugar, $\frac{1}{2}$ cup sweet milk, 2 cups pastry flour, 2 teaspoons baking powder, 1 teaspoon vanilla, whites of 3 eggs. Sift baking powder and flour together three times. Cream butter, add sugar then add alternately the milk, flour and eggs.

Mrs. Joseph Lee.

FRENCH DATE CAKE.

(By request.)

Three eggs, yolks and whites beaten separately, 1 cup sugar, 1 tablespoon milk or water, 1 teaspoon baking powder sifted with 1 cup flour, 1 cup dates stoned and cut, 1 cup walnuts broken not chopped, 1 pinch salt. Bake in a thin sheet for 10 or 15 minutes.

Helen Lindsey.

STREET FAIR CAKE.

One cup molasses, $\frac{1}{2}$ cup sugar (brown is best), $\frac{1}{2}$ cup melted butter, 1 teaspoon cloves, 1 teaspoon cinnamon, $2\frac{1}{2}$ cups flour, 2 teaspoons soda dissolved in 1 cup boiling water, yolks of 4 eggs, well beaten and added last. Bake in layers. Filling: Ten teaspoons boiling water, 2 cups granulated sugar. Boil until candied and pour over the well beaten whites of 4 eggs. Beat 5 minutes and add 1 cup

chopped and seeded raisins. Continue to beat until cool enough to spread on cake.

Mrs. G. W. Boot.

WHITE NUT CAKE.

One and one half cups sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups pastry flour sifted with 3 teaspoons baking powder. Whites of 8 eggs beaten light and with $\frac{1}{2}$ teaspoon cream of tartar, 1 cup walnut meats cut in pieces. Bake in two square pans.

Mrs. Gary G. Calkins.

NUT CAKE.

One cup sugar, $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour (pastry flour), $2\frac{1}{2}$ even teaspoons baking powder, whites of 3 eggs, 1 teaspoon vanilla, 1 cup nut meats cut fine.

Filling: One cup sugar, $\frac{1}{4}$ cup water. Cook without stirring only enough to keep from burning. Cook until, when lifting the spoon, the syrup runs off and hairs; pour slowly upon the beaten white of 1 egg, beat until cool and spread quickly. Flavor with vanilla. Bake in one sheet or two layers.

Mrs. A. D. Sanders.

COCOANUT LAYER CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour, 3 teaspoons baking powder, 4 whites of eggs, vanilla.

Miss Kaley.

COCOANUT FILLING.

One cup sugar and three tablespoons water boiled without stirring until it hairs. Pour slowly into stiffly beaten whites of two eggs. Add 1 teaspoon vanilla and 1 cup cocoanut. Spread between layers and on top, finishing tops with sprinkling of dry cocoanut.

CREAM PIE.

Three eggs, 1 cup sugar, $1\frac{1}{2}$ teaspoons soda dissolved in a little hot water, 1 teaspoon cream of tartar and one and two-thirds cups flour sifted together. Bake in flat pie tins. Cut open and spread with the Cream: Boil 1 pint milk, then stir in 2 tablespoons sugar, 2 tablespoons flour and 2 eggs. Boil a few minutes. Take off stove and cool. Flavor with 2 teaspoons lemon essence.

Miss Raddin.

CREAM PIES.

Nearly a cup milk, $\frac{2}{3}$ cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar. Makes 2 pies.

Cream: 2 eggs, $2\frac{1}{2}$ cups milk, 1 cup sugar, $\frac{1}{2}$ cup flour. Split cakes and put cream inside.

Mrs. H. B. Ridgway.

ICING NO. 1.

To the whites of 2 eggs add a pinch of salt. Put in double boiler without beating. Add 2 tablespoons cold water and 1 cup granulated sugar. Have water at boiling point in lower boiler then set in the upper part and beat contents with a Dover egg beater exactly 8 minutes. Remove from fire and add any flavoring preferred.

ICING NO. 2.

Two cups of granulated sugar, $1\frac{1}{2}$ cups water, 1 teaspoon vinegar. Mix and put over the fire in a covered pan. Boil without stirring until it will hair. Pour slowly on stiffly beaten whites of 2 eggs, beating all the time. Use any flavoring preferred.

Mrs. John Mahin.

CHOCOLATE ICING.

One cup powdered sugar, 1 tablespoon butter, 2 inch squares of Baker's chocolate, 1 teaspoon vanilla. Mix sug-

ar and butter together. Dissolve chocolate and add to sugar and butter. Then add enough cold coffee to make it of the right consistency to spread.

J. C. D.

CHOCOLATE CREAM FILLING.

One square Baker's chocolate melted with 1 tablespoon water, $\frac{2}{3}$ cup sugar. Beat the yolks of 2 eggs in a cup, fill the cup with milk and add to chocolate, cooking until creamy. Spread thickly between layers leaving 2 tablespoons for top. To this add very slowly powdered sugar until stiff enough for icing and spread over the top of the cake.

Mrs. J. T. Gascoigne.

MAPLE SUGAR FILLING.

Dissolve 1 lb. soft maple sugar in $\frac{1}{2}$ cup boiling water. Boil without stirring until it threads from the spoon. Beat slowly into stiffly whipped whites of 2 eggs. Chopped nuts may be added.

Mrs. J. T. Gascoigne.

COFFEE FILLING.

One cup sugar and 3 tablespoons strong coffee boiled without stirring until it hairs. Then pour slowly and beat into stiffly whipped whites of 2 eggs and spread. Add chopped nuts if liked.

MARSHMALLOW FROSTING.

Boil together 1 cup sugar and one-third cup water until the mixture hairs. Stir in beaten whites of two eggs and a scant half teaspoon vanilla. Heat a dozen marshmallows and stir them in last.

M. Wyckoff.

CARAMEL ICING FOR CAKE.

Two cups light brown sugar, 1 cup cream, butter the size

of walnut, vanilla. Cook until it forms a soft ball in cold water, then beat until stiff.

Jennie Woodworth Barrett.

FROSTINGS

To give nice consistency to boiled frosting, add 8 or 10 fresh marshmallows while frosting is boiling hot and beat until smooth. It will keep soft and will not sink in cake.

For a quick frosting take about two tablespoons juice from canned fruit and stir thick with powdered sugar.

Clara D. Manley.

THE *Judd*

THE ELECTRIC Washing Machine

WITH A

Practical and Scientific Washing Principle



Wringing from rinsing or bluing water while machine is washing another load.

It should make little difference to you as a purchaser whether a machine is "Electric," "water motor" or whether it be driven by gasoline engine, wind mill or by hand if it does *not* have a practical washing principle.

It is not rubbing clothes that actually cleans them, if it was you could rub them on a smooth surface which would be very much easier on the clothes as well as on the person doing the work. This you know would not get them clean, but by a slow, hard, laborious rubbing process over a rough surface (the wash board) a simple washing principle is finally arrived at, which is getting water into the clothes and out of the clothes, *this is the only scientific and practical washing principle and the process by which clothes are cleaned.*

We have the machine that *actually* handles the water, forcing the hot suds and air into, around, through and through the clothes about 100 times a minute, with much greater force and with much greater efficiency than is possible to produce on a washboard, this without the slightest injury to the most delicate fabrics and in a fraction of the time, and with a fraction of hard

work; in fact it makes washing one of the easiest parts of the housework.

This is HOW and WHY the Judd "MAKES GOOD"

Tub is made of hard rolled copper and solid brass, reinforced; cannot shrink, warp, crack, leak or rust and is hygienic and sanitary.

JUDD LAUNDRY MACHINE COMPANY

129 North Wabash Avenue, Chicago

(Opposite Marshall Field & Co.)

TELEPHONE RANDOLPH 4864

Cookies and Small Cakes

*"Up from out the baking cellars,
Comes a whiff that makes a feller's
Dreams awake,
And the next it has him mumbling
Of the gingers, brown and crumb-
ling,
Grandma'd baked."*

OLD ENGLISH RECIPE FOR CRULLERS.

Two tablespoons melted butter, 3 cups sugar, 3 well beaten eggs, 1 teaspoon salt, 2 cups sweet milk, 3 teaspoons Dr. Price's baking powder, $\frac{1}{2}$ grated nutmeg. Flour enough to roll out. Fry in hot lard and roll in powdered sugar.

Mrs. James B. Gascoigne.

DOUGHNUTS.

One large cup sugar, 1 cup thick sour milk, 1 level teaspoon soda dissolved in milk, 2 eggs, $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted butter, and flour to make a soft dough.

Mrs. J. A. James.

"ROX."

One scant cup shortening, $1\frac{1}{2}$ cups brown sugar, 3 eggs beaten separately, $3\frac{1}{2}$ cups flour, 1 teaspoon soda dissolved in 3 tablespoons warm water, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon each of cloves and allspice, 1 cup each of chopped English walnuts and raisins (or dates.) Cream butter, sugar and yolks; add spices, flour and fruit, whites last. Drop in teaspoonfuls on well greased tins.

Clara D. Manley.

GINGER DROPS.

One egg, 1 cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup of cold water, $2\frac{1}{2}$ cups flour—or enough to make a stiff dough, 1 teaspoon ginger, 1 of cinnamon. Drop on greased tins, leave room to spread while baking.

1 level teasp soda dissolved in little warm water.
Mrs. George B. Reynolds.

GINGER SNAPS.

One half pint molasses, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. butter, $1\frac{1}{2}$ pints flour, 1 tablespoon ginger, 1 teaspoon each of cloves and cinnamon, $\frac{1}{2}$ teaspoon soda.

Mrs. H. B. Ridgway.

GINGER DROPS. *Duplicate of p. 98.*

One egg, 1 cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup cold water, $2\frac{1}{2}$ cups flour or enough to make a stiff dough, 1 teaspoon ginger, 1 teaspoon cinnamon. Drop on greased tins, leaving room to spread.

Mrs. George B. Reynolds.

KLENETTER.

(Swedish Christmas Cookies.)

One-half cup yolks of eggs, $\frac{1}{2}$ cup cream, $\frac{3}{4}$ cup of white sugar, grated rind of 3 lemons and enough flour to roll out thin. Cut out with a jagger into fancy shapes and fry in deep fat.

Elin Nilson.

CHRISTMAS COOKIES.

One lb. flour, 1 teaspoon baking powder, 1 lb. sugar, $\frac{1}{2}$ lb. butter, 3 eggs, 2 teaspoons cinnamon, rind of $\frac{1}{2}$ lemon. Mix butter with flour and baking powder. Stir eggs with sugar, add all ingredients and knead well. Put dough in a cool place and let stand over night. It may stand a few days even without harm. Roll out as for cookies and bake in moderate oven. Grease pans with paraffin.

Clara A. Sargent.

OAT MEAL COOKIES.

One cup lard, 1 cup sugar, 2 eggs, 6 teaspoons sweet milk, 2 cups flour, 2 cups oatmeal, 1 cup raisins or nuts chopped, 1 teaspoon soda, and salt.

Mrs. Morris R. Eddy.

OATMEAL COOKIES.

One cup sugar, 2 cups oatmeal, 2 eggs, $\frac{3}{4}$ cup shortening, 2 cups flour, pinch of salt, 1 cup chopped raisins, a teaspoon soda dissolved in a teaspoon of hot water. Cut and bake carefully.

Mrs. U. S. Grant.

OATMEAL COOKIES.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup lard, 2 cups oatmeal $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups raisins, 3 eggs, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cinnamon, 1 tablespoon vinegar. Drop from teaspoon into well greased pan leaving room to spread. Bake in moderate oven.

Mrs. H. B. Williams.

CHOCOLATE COOKIES.

One cup brown sugar, $\frac{1}{2}$ cup English walnuts broken small, $\frac{1}{2}$ cup raisins cut in two, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, 2 squares chocolate, 1 teaspoon soda, 1 egg, $1\frac{1}{2}$ cups flour. Cream the sugar and butter, add egg, flour, milk, soda, melted chocolate and lastly nuts and raisins. Drop from spoon on buttered tins. When baked, cover each with chocolate frosting made as follows: Three-fourths cup sugar, $\frac{3}{4}$ cup grated chocolate, 3 tablespoons cream, 1 teaspoon butter, 2 eggs. Cook the above mixture over boiling water till glossy, then beat well.

Mrs. D. A. Hayes.

CHOCOLATE COOKIES.

Whites of 4 eggs beaten stiff, $\frac{1}{2}$ lb. powdered sugar, $\frac{1}{2}$ lb. chopped nuts, 2 squares Baker's chocolate, flour to thicken. Drop on greased tins by spoonfuls.

Mrs. Trelease.

TEA CAKES.

One cup sugar, $\frac{1}{3}$ cup butter, 2 eggs, 1 cup milk, $1\frac{1}{2}$ cups flour, 1 large teaspoon baking powder, $\frac{1}{2}$ cup currants, vanilla.

Miss Grace Ericson.

PHEBE CAKES.

Two cups molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 eggs, 6 tablespoons vinegar, 4 teaspoons soda, $5\frac{1}{2}$ cups pastry flour, 1 teaspoon each ginger and cloves. Melt butter and

lard, add molasses, then vinegar, then soda dissolved in warm water. Add eggs well beaten, then flour which has been mixed with spices. Bake as drop cakes.

Mrs. Gary G. Calkins.

LACE CAKES.

Two eggs well beaten, $2\frac{1}{2}$ cups rolled oats, 2 teaspoons of melted butter, 2 teaspoons baking powder, 1 teaspoon vanilla. Mix all the ingredients together, drop a teaspoonful for each cake, about 2 inches apart on greased tins. Bake in hot oven, watch closely, take out when a light brown. Remove from tins while still warm by running a thin knife under the cakes.

Mrs. E. Huntington.

SPONGE DROPS.

Beat 3 eggs to a froth and add 1 teacup sugar; stir into this 1 heaping coffee cup flour, into which $1\frac{1}{2}$ teaspoons lemon. Drop in teaspoonfuls about 3 inches apart on thin baking powder have been thoroughly mixed. Flavor with buttered sheets. Bake in a very quick oven. Watch them closely as they burn easily.

Mrs. T. P. Frost.

CURRANT COOKIES.

Two cups light brown sugar, 1 cup butter, 2 eggs, 1 teaspoon soda dissolved in a little hot water, $\frac{1}{2}$ cup sweet milk, 1 teaspoon each of cinnamon and cloves and $\frac{1}{3}$ nutmeg. 1 cup floured currants and flour enough to roll. Place in ice box at least an hour before rolling out.

Jennie Woodworth Barrett.

HERMIT CAKES.

Two eggs, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 1 cup English currants, 1 teaspoon soda, 1 teaspoon mixed spices (cloves, cinnamon and nutmeg.) Mix as soft as possible with just flour enough to roll. Sprinkle with gran-

ulated sugar and roll lightly in. Cut in rounds and bake in a quick oven. These will keep for months if locked up.

Mrs. Olive E. Baker.

HERMITS.

One and one-half cups brown sugar, $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup shortening (or 1 cup butter), 3 eggs well beaten, 1 cup seedless raisins, 1 cup chopped walnuts, 1 teaspoon soda in $\frac{1}{4}$ cup boiling water, 3 cups flour, 1 teaspoon baking powder.

Mrs. H. H. Harris.

SOFT COOKIES.

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ teaspoons baking powder. Put all together with 2 cups flour and beat well.

C. E. McCabe.

PECAN WAFERS.

Four eggs beaten well together, 2 cups brown sugar, 6 heaping tablespoons flour sifted 3 times, $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking powder, 2 cups chopped pecans. Drop from teaspoon and bake 6 minutes in hot oven.

Elizabeth Bragdon.

RICH COOKIES.

One cup sugar, $\frac{3}{4}$ cup butter, 2 eggs, yolks and whites beaten separately, 1 tablespoon cream, 1 even teaspoon baking powder. Flour enough to roll out very thin. Dip soft brush or tissue paper into the white of an egg beaten a little, rub over tops of cookies, dredge lightly with granulated sugar before baking.

Mrs. Alfred L. Lindsey.

ORANGE WAFERS.

One cup sugar, 1 cup butter, 2 eggs, 2 tablespoons orange juice, 2 tablespoons grated orange rind, 1 teaspoon baking

powder, sufficient flour to make a soft dough. Roll thin and cut small.

Mrs. C. M. Stuart.

CREAM PUFFS.

One cup hot water, $\frac{1}{3}$ cup butter, 1 cup flour, 3 unbeaten eggs. Boil water and butter together; slowly sift the flour in; cool and when luke warm stir in the unbeaten eggs one at a time. Drop by spoonfuls on buttered pans and bake slowly for thirty minutes. When cold fill with whipped cream, sweetened.

Mrs. H. H. Harris.

CHARITY CAKES.

One pound of flour, 5 eggs beaten separately, 1 lb. sugar, 2 teaspoons baking powder, 1 grated orange peel, 1 grated lemon peel, 1 lb. each of seeded raisins and almonds, $\frac{1}{2}$ lb. chopped citron. Flavor with cloves and cinnamon. Drop on buttered paper and bake.

Louise E. Whitehead.

GRANDMOTHER'S GINGER COOKIES.

One cup hot water, 3 teaspoons soda, 1 cup lard, cottolene or bacon fat, 3 cups New Orleans molasses, 3 teaspoons ginger and 1 teaspoon of salt. Add pastry flour enough to make a soft dough. Roll quarter of an inch thick; cut, and bake in very hot oven.

Mrs. J. T. Gascoigne.

The best ingredients assure the best cooking. Pure—Rich—Sweet.

Carnation Milk.

Sterilized Evaporated

Adds delicacy to everything cooked with it. Prove its excellency by this recipe:

Cream Biscuit

Put 1 quart sifted flour into a bowl; add to it a heaping tablespoon of butter or lard; rub well together with the hands until the flour is thoroughly greased; add 2 heaping teaspoons baking powder, salt, six tablespoons Carnation Milk, seven tablespoons water, or enough to make a soft dough; mix and knead quickly, roll out about half an inch thick, and bake in a quick oven fifteen or twenty minutes.



Carnation Milk is unequaled in flavor and purity—best for table—best for cooking. It is twice as rich as ordinary milk—immeasurably cleaner and purer. Just try it and you'll use it always.

“Baby” Can 5c
Tall Can 10c

Your Grocer
will send it.

Bread and Breakfast Cakes

*"'You must rise,' said the leaven
'I can't,' said the dough;
'Just examine me, please,
And you'll find it's no go.'
'You must,' the tormentor insists,
'It's all right';
You must rise when I tell you,
And what's more, be light.'"*

—James Russell Lowell.

SALT RISING BREAD.

Many think that salt-rising bread is a lost art or too slow a process, with too much uncertainty as to results, for the modern housewife to undertake. By nine o'clock (if you can rise at six) you can have three loaves of sweet delicious bread baked which will be the envy of all your friends, if you will follow these directions. Pour boiling sweet milk on a heaping tablespoon of corn-meal and stir to a smooth paste. Set this, snugly covered, in a real warm place over night. The next morning this should be swelled up light. Heat half a coffee cup of sweet milk and cool to a warm temperature (not scalding) with a coffee cup of water. Into this stir a pinch of salt, a pinch of soda, a level tablespoon of sugar, the light meal and flour for a smooth batter. Set this in warm water, covered, till it foams up twice as light as first quantity. Next, in a deep pan or bowl, put a coffee cup of sweet milk, a pint of warm water, the light sponge and flour to make a smooth stiff batter. Sift over this an inch of flour. Set container in warm water all snugly covered, and when the sponge breaks through all over and at the edges, sift a pile of flour on the moulding board and pour out on it the light sponge, catching it up and kneading it into a soft mass. Make into three loaves and put into greased pans allowing about an inch for rising. Grease top of loaves with butter. When level with the pan sides, bake in a quick oven forty minutes and cool in cold or cool air. This will be the most delicious bread you ever tasted.

Mrs. C. E. Haile.

WHOLE WHEAT BREAD.

Three and a half cups of luke warm water, one cake compressed yeast, one large tablespoon shortening, one level tablespoon salt, one level tablespoon sugar, 9 cups whole wheat flour. Mix in a batter with half the flour at night and set to rise in a warm place. Early next morning knead to a stiff dough, set to rise until twice the original size, make into loaves and set to rise to double their size. Rub

loaves with melted butter, bake 1 hour in moderate oven then turn on sides to cool.

Mrs. Olive E. Baker.

GRAHAM BREAD.

Make a sponge of $\frac{1}{2}$ yeast cake, 1 teaspoon sugar, 2 cups warm water, and white flour. When light add 1 teaspoon salt, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{3}$ cup molasses, and graham flour (sifted) to make a dough—not so stiff as ordinary bread dough. Put in greased and floured bread-tin and bake in slow oven $\frac{3}{4}$ of an hour or more.

H. C. Crew.

OATMEAL BREAD.

One cup Quaker Oats, $\frac{3}{4}$ cup molasses, $\frac{3}{4}$ cup boiling water, 1 large spoon lard. Mix together at noon and cover. At 9 o'clock stir in 1 cake yeast soaked in a cup water, add 1 teaspoon salt and flour to make stiff enough to work. Cover till morning, make into loaves, let rise to double the size. Bake 1 hour.

Mrs. M. D. Gloss.

OATMEAL BREAD.

Scald 1 cup rolled oats with 2 cups water and 1 teaspoon lard. When cool add 1 cup sugar, 1 qt. flour, 1 teaspoon salt, $\frac{1}{2}$ cake compressed yeast dissolved in $\frac{1}{2}$ cup warm water. In winter let rise over night. In summer it is best to set the sponge in the morning. Add 2 cups flour, $\frac{1}{2}$ cup (or more) of chopped walnuts. Put into pans and let rise to double the size. Bake 45 minutes. Use quick oven at first, then slow. This makes 2 good sized loaves. Do not knead unless there seems to be difficulty in using all the flour.

Miss Jane Scott.

BRAN BREAD.

Four cups bran flour, 2 cups white flour, $\frac{1}{2}$ teaspoon salt, 2 rounded teaspoons soda, 2 eggs beaten light, 2 cups butter milk or sour milk, 6 tablespoons molasses, $\frac{1}{2}$ package seed-

ed raisins. Mix well with hand and bake in moderate oven about 1 hour. Easy to make, good to eat, and very efficacious.

Mrs. Carrie W. Raymond.

BRAN BREAD.

Two eggs, 1 teaspoon salt, 2 tablespoons molasses, $1\frac{1}{2}$ cups sweet milk, 1 cup graham flour, 1 heaping tablespoon baking powder, 2 cups wheat bran. Bake 30 minutes in a moderate oven.

Mrs. A. E. Wessling.

NUT BREAD.

Scald 1 cup oatmeal in 2 cups boiling water and 1 rounded tablespoon lard. When cool add 2 tablespoons sugar, 2 even cups flour, 1 even teaspoon salt, and $\frac{1}{2}$ cake compressed yeast dissolved in a cup warm water. Set over night. In the morning add 1 even cup walnuts, chopped not too fine, and also enough flour to keep from sticking to the board when you knead it. Let it rise in pans to the top. Bake 45 minutes in an oven at first quick, then slow.

Mrs. A. L. Fanning.

NUT BREAD.

Three cups flour, 4 teaspoons baking powder, 1 cup sugar, 1 teaspoon salt, 1 cup chopped walnuts. Mix well. Add $1\frac{1}{2}$ cups milk, 1 egg. Let stand in bread pan 20 minutes. Bake 1 hour like bread.

Mrs. D. A. Hayes.

NUT BREAD.

One half cup nuts, 1 cup grated bread crumbs, 1 cup molasses with $\frac{1}{2}$ teaspoon soda, 1 tablespoon cinnamon, $\frac{1}{2}$ teaspoon ginger, 3 tablespoons melted butter, 1 egg beaten into the melted butter, 1 cup milk. Steam for 2 hours.

Ella Dahl Rich.

RAISIN AND NUT BREAD.

Two cups graham flour, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup raisins, 1 cup English walnuts, 1 teaspoon salt. Pour in greased baking powder cans, steam an hour and a half, remove cover and bake 15 minutes.

Mrs. John H. Long.

CURRANT BREAD.

One egg, $\frac{1}{2}$ cup sugar, 1 pint milk, $\frac{1}{4}$ teaspoon salt, 1 cup currants, 1 quart flour, 3 level teaspoons baking powder. Mode: Beat egg yolk with sugar. Add a little flour "to bind," then salt, milk, flour, currants and baking powder in order given. Let stand $\frac{1}{2}$ hour. Makes 1 large loaf or 2 small.

Mrs. S. J. Herben.

NEW ORLEANS CORN BREAD.

Cream together 1 generous tablespoon butter and $\frac{1}{2}$ cup sugar, beat in 2 eggs without separating. Dissolve 1 level teaspoon baking soda in a little warm water, then add to 1 pint of sour milk and stir into butter, sugar and eggs. Now add 2 cups flour (level) and 1 cup cornmeal sifted together, beating the whole very vigorously. Bake in a loaf or sheet in a moderate oven about 45 minutes.

Mrs. C. A. Wilson.

BOSTON BROWN BREAD.

One heaping pint graham flour, 1 small pint yellow corn meal, 1 teaspoon salt, 1 heaping teaspoon soda dissolved in $1\frac{1}{4}$ pints sour milk, 1 small half pint molasses. Makes 2 loaves. Steam three hours, then bake 20 minutes.

Elizabeth Bragdon.

FINGER ROLLS.

Sift together 2 cups flour, $\frac{1}{2}$ teaspoon salt, 1 heaping teaspoon baking powder. Rub into this 1 teaspoon butter,

add water to make a soft dough, form rolls the shape of fingers and bake in finger-roll pans in hot oven 20 minutes.

Mrs. T. P. Frost.

BAKING POWDER BISCUITS THAT NEVER GO WRONG.

One quart flour, 8 level teaspoons baking powder, 1 level teaspoon salt, 2 tablespoons shortening—butter or lard or one of each—milk or milk and water, to make stiff dough. Sift together baking powder and flour. When the dough is mixed, knead until smooth. Roll $\frac{1}{2}$ inch thick and cut out. This makes 18 biscats or 24 biskittens. Bake about 15 minutes in a hot oven.

H. C. Crew.

CHELSEA BISCUIT.

Sift together 3 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 3 tablespoons sugar. Add 3 tablespoons lard. Rub together and add 1 egg well beaten and milk enough to make a soft dough. Roll out to about $\frac{1}{3}$ of an inch thick. Cream 2 tablespoons butter and spread over dough; sprinkle with sugar and cinnamon; roll carefully from you. Cut in slices $\frac{1}{2}$ inch thick. Place close together in baking dish. Bake 15 minutes.

Mrs. T. F. Holgate.

SWEET BISCUIT.

One cup sugar, $\frac{2}{3}$ cup sour cream, $\frac{1}{3}$ cup sour milk, 1 teaspoon soda, $\frac{1}{3}$ teaspoon salt. Mix very soft, mould and cut into biscuit.

Mrs. H. H. Harris.

PIN-WHEEL BISCUIT.

Two cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 2 tablespoons butter, $\frac{2}{3}$ cup milk, $\frac{1}{3}$ cup raisins (finely chopped). 2 tablespoons citron, (finely chopped), cinnamon. Mix and roll to $\frac{1}{4}$ inch thickness, except fruit, sugar and cinnamon which must be sprinkled over the rolled-out dough. Roll like a jelly roll,

cut off pieces $\frac{3}{4}$ inch thick. Place on buttered tins and bake 15 minutes.

Mrs. John H. Long.

SODA BISCUIT.

One quart sifted flour, 1 teaspoon soda, 2 teaspoons cream of tartar and 1 teaspoon salt. Mix thoroughly and rub in 2 tablespoons each of butter and suet melted together with 1 pint of sweet milk. Bake in quick oven.

A. R. Vawter.

JOHNNY CAKE.

A favorite recipe at Bois Blanc Island, Straits of Mackinac. One cup sugar, $1\frac{3}{4}$ cups sour milk, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon ginger, 2 eggs, 1 cup white flour, 2 cups yellow corn meal, 1 even teaspoon soda. If sweet milk is used, omit the soda and substitute 3 teaspoons baking powder.

Ruth S. Atwell.

MUFFINS.

One tablespoon butter, 2 tablespoons sugar, 2 eggs. Add 1 cup sweet milk, 3 teaspoons baking powder, flour to make stiff batter. Bake twenty minutes in quick oven.

Mrs. C. B. Cleveland.

BLUEBERRY MUFFINS.

One-third cup butter, $\frac{1}{4}$ teaspoon salt, 1 egg, $\frac{3}{4}$ cup milk, 2 cups flour, 4 even teaspoons baking powder, 1 cup fresh blueberries. Cream the butter, add sugar gradually, then alternately the egg beaten and mixed with the milk, and the flour sifted with the baking powder. Stir in the berries lightly and bake in hot pans 25 minutes.

Mrs. A. L. Fanning.

BRAN MUFFINS.

Two cups bran, 1 cup flour, $1\frac{1}{2}$ cups sour milk, 3 table-spoons N. O. molasses, $\frac{1}{2}$ teaspoon soda.

Mrs. H. B. Ridgway.

DATE MUFFINS.

One-third cup of butter, $\frac{1}{4}$ cup sugar, creamed, 1 egg well beaten, $\frac{3}{4}$ cup milk, 2 cups flour, sifted, 2 full tea-spoons baking powder, little salt, 1 lb. dates washed and cut in pieces. Bake in gem tins.

Mrs. Carl Williams.

CORN MEAL MUFFINS.

One cup yellow corn meal, $\frac{1}{2}$ cup white flour, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda dissolved in the milk, $\frac{1}{4}$ cup sugar, 1 egg, pinch salt.

Mrs. A. D. Sanders.

CORN GEMS.

One egg, $1\frac{1}{2}$ cups sour milk, 1 cup corn meal, 1 cup flour, 2 tablespoons sugar, 1 teaspoon salt, butter or cottolene the size of an egg, small teaspoon soda. If sour cream is used instead of milk, butter may be omitted. These may be successfully made with sweet milk and $1\frac{1}{2}$ teaspoons baking powder. Bake in gem pans.

Mrs. Curme.

RICE GEMS.

One cup warm boiled rice, $\frac{1}{2}$ teaspoon salt, yolks of 2 eggs well beaten, 1 tablespoon melted butter. Add alternately 1 cup sweet milk and $1\frac{1}{2}$ cups flour, then cut and fold in the whites of 2 eggs well beaten and dry. Bake in hot, well greased gem pans from 20 to 30 minutes in tolerably hot oven.

Mrs. D. D. Thompson.

HUCKLEBERRY CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 egg, $1\frac{1}{2}$

teaspoons baking powder, $1\frac{1}{2}$ cups flour, 2 cups huckleberries.

Mrs. S. A. Kean.

WAFFLES.

One pint milk, 3 eggs beaten very light, 1 teaspoon melted butter, 2 teaspoons baking powder, 1 teaspoon salt and enough flour to make a soft batter.

Mrs. T. P. Frost.

POPOVERS.

Two eggs, $\frac{1}{2}$ pint milk, 1 pint flour. Makes 12. Mode: Beat eggs, yolks and whites together. Add milk and pour slowly on the flour, stirring constantly. When perfectly smooth pour into piping hot muffin irons, greased. Bake $\frac{1}{2}$ hour in hot oven.

Mrs. S. J. Herben.

SALLY LUNN.

Two eggs, well beaten, 2 tablespoons sugar, salt to taste, 1 pint sweet milk, 2 pints flour (after sifting), $\frac{1}{2}$ cup butter and lard (melted), 2 heaping teaspoons baking powder. Bake in shallow tin and serve immediately.

Mrs. H. B. Williams.

FLANNEL CAKES.

Make a fairly rich baking powder biscuit dough. Roll out thin in a rectangular sheet. Fold over once and then again. With a sharp knife cut into $2\frac{1}{2}$ inch squares and bake in a hot oven. This recipe was brought from Ireland by my mother and we children always considered them very superior to the ordinary baking powder biscuit.

Mrs. J. A. Scott.

STEAMED BROWN BREAD.

Two cups sour milk, 1 cup sweet milk, $\frac{1}{2}$ cup molasses, 3 cups yellow cornmeal, 1 cup wheat flour, $\frac{1}{2}$ cup English

currants, 1 teaspoon salt, 2 teaspoons soda. Mix well and put in well greased Boston brown bread tins, or baking powder cans, each $\frac{2}{3}$ full; steam $2\frac{1}{2}$ hours; then put in hot oven for five minutes before taking out of tins.

Mrs. Peter F. Jensen.

POTATO ROLLS.

Two cups scalded milk, 1 cup flour, 1 cup mashed potato, $\frac{1}{2}$ cup lard, 2 eggs well beaten, salt, 1 cake yeast dissolved in $\frac{1}{2}$ cup warm water. Mix and let rise 2 hours; then make into a stiff dough by adding about 1 quart of flour. Let rise 2 hours more; knead, shape into rolls, put in pans and let rise 2 hours before baking. These are delicious made into small Parker House rolls and baked quickly.

Mrs. H. W. Price.

CINNAMON ROLLS.

When making white bread, leave 2 cups of dough in the bread bowl; beat into this $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of chopped raisins or currants, 1 egg, 1 tablespoon of butter, 1 large teaspoon of cinnamon. Beat thoroughly. Drop from a spoon into greased muffin tins, filling them half full. Let rise one hour, or until light. Bake 20 minutes.

Mrs. George A. Foster.

SCOTCH SHORT BREAD.

One-half pound butter, $4\frac{1}{2}$ oz. sugar, 1 lb. flour. Chop the flour and butter together, knead in the sugar, roll into a sheet half an inch thick and cut in shapes. Bake upon buttered paper in a shallow tin until crisp and of a delicate yellowish brown.

Mrs. H. M. Coverly.

SCOTCH SCONES.

Three cups flour, 2 even teaspoons each of baking powder and sugar, small teaspoon salt, 1 teaspoon each of butter and lard, milk to make a batter. Rub the butter and lard into the flour and mix all with the milk. Roll out on board, cut any desired shape and bake on griddle.

Mrs. H. M. Coverly.



The
Evanston Index Co.

The House of
IDEAS

PRINTERS *and*
PUBLISHERS

Originators and Designers
of
High Grade Typography



881

EVANSTON, ILLINOIS

Pickles and Preserves

*"We eat what we can; and what we
can't eat, we can."*

DUNDEE MARMALADE.

Wash thoroughly 12 oranges and 6 lemons.. With a sharp knife cut each crosswise in the thinnest flakes possible. (Do not use end pieces.) Pick out the seeds, put them in a bowl and cover with a pint of warm water. Pour 5 quarts of cold water over the sliced fruit and let everything soak for thirty-six hours. Then put the sliced fruit and water into a preserving kettle, also the water which has been drained off the seeds, and allow all to simmer for two hours. Now add 10 lbs. of sugar, which has been warmed in the oven, and boil until the preserve jellies, which ought to be in an hour or so. Pour the marmalade into jelly glasses and seal. This marmalade, if properly made, will be like an amber jelly.

Mrs. J. McCallum.

ORANGE MARMALADE.

Slice very thin, rind and all, twelve good flavored, medium sized navel oranges and four lemons. Cover with four quarts water and let stand for 30 hours. At the end of that time boil for two hours; then add 8 lbs. sugar. Boil an hour longer and put in glasses. This is delicious and has no bitter taste.

Mrs. J. E. Lukey.

ORANGE MARMALADE.

One dozen good sized oranges, 3 lemons, pulp and juice of 1 grape fruit, 8 lbs. sugar, 9 teacups water. Shave oranges and lemons as thin as possible, add grape fruit and water, leave over night in enameled kettle. Boil 2 hours or until the rind is very soft. (It hardens a little after sugar is added.) Add sugar and boil 1 hour, turn into glasses, leave uncovered until next day.

Mrs. Fulcher.

ORANGE MARMALADE.

Four oranges, 2 lemons cut in thin slices. To 1 pint of this mixture add 1½ pints cold water. Boil 30 minutes.

Let stand over night and in the morning add $1\frac{1}{2}$ lbs. sugar to each pint. Boil 40 minutes and pour into glasses.

Mrs. G. W. Price.

AMBER MARMALADE.

Shave 1 orange, 1 lemon and 1 grapefruit very thin rejecting nothing but seeds and fiber; measure fruit and add to it three times the quantity of water. Let stand over night in an earthen dish and next morning boil for ten minutes only. Stand another night and second morning add pint for pint of sugar and boil steadily till it jellies. This rule is supposed to make 12 glasses. The product should have a limpid appearance, the strips of fruit being well defined in a clear pale jelly. To this end stir as little as possible during required cooking.

Mrs. S. A. Kean.

RHUBARB AND ORANGE MARMALADE.

Three large oranges, 18 medium stalks rhubarb. Slice oranges very fine and rhubarb in $\frac{1}{2}$ in. pieces without removing skins. Mix, measure, and add equal amount of sugar. Mix thoroughly and let stand 3 or 4 hours or over night. Then boil rapidly until a little on ice will thicken like jelly.

Jennie Woodworth Barrett.

GRAPE FRUIT MARMALADE.

Six oranges, 3 grape fruit, 3 lemons. Extract the juice and pulp, rejecting all seeds and pith. Put rind through meat chopper. Mix thoroughly and add 4 quarts water and put in a cool place until morning. Then put into a preserving kettle and cook until rind is transparent, (about 2 hours.) Add $10\frac{1}{2}$ lbs. granulated sugar, and cook until jellied or until mixture will hold up rind. Put into jelly glasses. When a day or two old, cover with paraffine.

Mrs. Sherman Kingsley.

PLUM CONSERVE.

Six lbs. blue plums, after removing pits and quartering,

4 lbs. granulated sugar, 2 lbs. seeded raisins, $\frac{1}{2}$ lb. English walnuts, 5 oranges, juice of 1. Boil rind of the five until tender and chop fine. Mix the ingredients and boil 20 minutes, no longer. Add nuts just before taking from the fire.

Mrs. E. J. McKee.

CURRENT CONSERVE.

Five pints currant juice, 5 pints sugar, $1\frac{1}{2}$ lbs. raisins, juice of 4 oranges and the peel chopped fine, juice of 1 lemon and peel chopped fine. Boil slowly 40 minutes, and fill jelly tumblers.

Mrs. E. C. E. Dorion.

GRAPE CONSERVE.

Five lbs. grapes, 3 large oranges, cut in small pieces, 1 cup chopped English walnuts, 1 lb. raisins, 4 lbs. sugar. Pulp the grapes. Cook them until soft and press through colander to remove seeds. Add other ingredients and boil 20 to 25 minutes.

Caroline Spalding.

PINEAPPLE CONSERVE.

Three pineapples, 4 boxes strawberries, 5 lbs. sugar. Put pared pineapples through meat grinder, add to berries and sugar. Cook till stiff as jelly and seal while hot.

Mrs. H. B. Williams.

PRESERVED GRAPES.

Pick over and wash one large basket of grapes. Separate pulp from skins and cook in its own juice until free from seeds, then strain. Cover the skins with water and cook. When they are nearly dry add strained pulp juice and two-thirds as much sugar as grape mixture. Boil twenty minutes and turn into jars.

Mrs. E. C. E. Dorion.

TOMATO PRESERVES.

Use small, pear shaped, yellow tomatoes. Scald and re-

move skins. To each pound of tomatoes add 1 pound of sugar. Let them stand over night. Pour off juice, cook it down to a rich syrup, and add 2 lemons which have been sliced thin and boiled in water to cover, until peeling is tender. Then put in tomatoes and cook until done. Tomatoes should be transparent when done.

Mrs. James Edwin Marshall.

PINEAPPLE HONEY.

Pare one large pineapple. Put through meat grinder. Measure 1 cup of sugar for each cup of fruit. Add water enough to cover sugar and boil until a syrup, then add pineapple and boil until pineapple is soft, or syrup is thick.

Mildred B. Jones.

PEAR CHIPS.

Eight lbs. pears sliced thin, 6 lbs. white sugar, 6 lemons, juice and thin rind sliced, 6 ounces preserved ginger, chopped. Combine all and let stand over night, then cook for 2 hours very slowly until clear and dark. Fill jelly tumblers.

Mrs. E. C. E. Dorion.

BAKED QUINCES.

Perfectly ripe, yellow quinces are delicious baked. Core, fill and sprinkle the fruit liberally with sugar, put a small amount of water in the baking dish and set in a slow oven until well done. A clean, amber jelly should surround the quinces. They need no flavoring.

Mrs. Bentley Masslich.

PICKLED PEACHES.

Eight lbs. of pared peaches, 4 lbs. of sugar, 1 pint of vinegar, 1 lb. of raisins, $\frac{1}{4}$ lb. stick cinnamon. Boil sugar, vinegar, raisins and spice together for 10 minutes; then add fruit and cook until tender.

Mrs. William A. Dyche.

PICKLED PEACHES.

Eight pounds pared peaches, 4 lbs. sugar, 1½ pints vinegar, ½ lb. raisins, ¼ lb. cinnamon. After paring peaches press into each, 4 cloves and 4 cassia buds then proceed in the usual way.

Mrs. J. F. Oates.

TOMATO BUTTER.

Seven lbs. tomatoes, 3 lbs. sugar, 1 pt. cider vinegar. Cook sugar and tomatoes 3 hours, add vinegar, cook 1 hr. longer. Cloves and cinnamon to taste.

Mrs. B. F. Foster.

(Taken from Y. L. M. S. Cook Book.)

SPICED GRAPES.

Press grapes from skins and after heating pulp put it through a colander to remove the seeds, then mix with the skins and measure. To 5 lbs. fruit take 4 lbs. granulated sugar, 1 tablespoon powdered cinnamon, 1 teaspoon powdered cloves, ½ pint vinegar, and ½ pint grape juice. Boil very slowly for 2 hours, put into sterilized glasses and cover with paraffine. This is especially nice with cold meats.

Mrs. Sherman Kingsley.

TOMATO RELISH.

Peel and chop very fine 1 peck ripe tomatoes and put in colander to drain. Throw away the juice and keep the thick part. Add 2 cups chopped onions, 2 cups chopped celery, 2 cups sugar, 1 cup white mustard seed, ½ cup salt, 1 teaspoon black pepper, 4 teaspoons cinnamon, 4 red peppers chopped fine, 2 quarts vinegar or less if the mixture seems too thin. Put into a stone jar or cans and cover tight. This does not need cooking and will keep indefinitely.

Mrs. S. A. Kean.

GREEN TOMATO MINCEMEAT.

One peck of green tomatoes, chop fine, squeeze and drain off juice. Cover with hot water and two tablespoons of salt. Boil a few minutes and drain off. Do this three times. Then add $\frac{1}{2}$ peck of chopped apples, 3 pounds yellow C sugar, 2 cups of vinegar, 1 cup chopped suet, 2 tablespoons of ground cinnamon, 1 tablespoon of cloves and 1 of nutmeg, 1 lb. of raisins and 1 of currants. Boil until apples are done. Can in fruit jars and seal tight. More sugar if preferred.

Mrs. Helen Stewart Claassen.

CANADA PICKLES.

Slice green tomatoes, salt and let stand over night. In the morning press and drain and add one-fourth as much onion which has been put through the meat grinder. Peel and slice half as many hard apples as tomatoes. Boil vinegar enough to cover, spice to taste with cloves, cinnamon and a little red pepper. Add sugar in the proportion of 1 cup to each 3 pints of pickle. After the vinegar has boiled pour over pickle and let come to a boil, then set in fireless cooker for 3 hours. Drain off the vinegar, boil it up once and then pour it over the pickle to seal.

Mother Walker.

CHILI SAUCE

Eighteen large ripe tomatoes, 1 green pepper, 3 onions, 2 tablespoons salt, $\frac{1}{2}$ cup sugar, 2 cups vinegar, 1 teaspoon each cloves, cinnamon and allspice. Chop fine, tomatoes, onions and green pepper (from which seeds have been removed). Mix well together. Stew slowly. Bottle tight.

Mrs. M. D. Gloss.

OIL CUCUMBER PICKLE.

Slice with potato slicer 300 small cucumbers. Sprinkle with salt, let stand overnight. In morning mix together 1 cup olive oil, 1 oz. celery seed, 2 oz. each of black and white

mustard seed. Pour this over the cucumbers and add vinegar to cover. Pack in jars. No cooking.

Mrs. Richard C. Hall.

CELERY SAUCE.

³⁰
Three ripe tomatoes, 10 large onions, 5 bunches celery, 15 tablespoons sugar, 5 cups vinegar, 5 red peppers—seeds removed—4 tablespoons salt. Chop vegetables and mix all together. Cook 1½ hours.

E. J. McKee.

CUCUMBER PICKLES.

Put large green cucumbers in brine for 9 days. If then too salt let them stand in fresh water for several hours. Remove from water and cut lengthwise, being careful not to cut clear through. Remove seeds, wipe dry as possible and fill the cavity with seeded raisins and sliced lemon. Tie each cucumber together with twine and place in a jar. Pour over them boiling syrup made in same proportion as for pickled peaches or pears, adding cinnamon and cloves to hot syrup. When cold drain off syrup, boil and pour once more over the cucumbers. If at any time syrup is lacking, prepare more so that the pickles may be well covered before packing them away.

Mrs. F. M. Vawter.

CORN RELISH.

Chop together until fine 1 head cabbage, 6 red peppers from which all seeds have been taken, 4 onions. Cook until tender in a syrup made by boiling together 1 quart water, ½ cup salt, 2 cups sugar, ¼ lb. mustard. Then add the corn cut from 12 ears of green corn. Cook ten minutes longer and can.

Mrs. George S. Bridge.

INDIAN RELISH.

Chop fine 12 large ripe tomatoes (peeled), 12 large tart apples, and 4 large onions; to them add 1 quart vinegar;

mix and boil until tender; then add $\frac{1}{2}$ cup salt, 3 cups sugar, 1 teaspoon each of ginger, cinnamon and cloves, and $\frac{1}{2}$ teaspoon red pepper. Boil down until quite thick and bottle.

Mrs. C. E. Clifton.

GREEN TOMATO SWEET PICKLE.

One peck green tomatoes sliced; sprinkle with 1 cup salt; let stand over night. In morning drain and boil for 20 minutes in 2 quarts water and 1 quart vinegar. Turn off the liquid and let tomatoes drain in a colander; then simmer for 15 minutes in the following: Two quarts brown sugar, $1\frac{1}{2}$ quarts cider vinegar, 1 tablespoon each of ground cloves, allspice, ginger, cinnamon and mustard. Can.

Mrs. Andrew Lindsey.

PRESERVED EGG PLANT (Delicious).

Nine pounds egg plant, 7 lbs. granulated sugar, 1 lb. figs, 2 lemons, 1 oz. ginger root. Add the sugar to the chopped egg plant and let stand over night. In morning, put lemons and figs through the meat grinder and add them with the ginger root to the egg plant. Boil for about 3 hours, or until of the proper consistency. Fill into jelly glasses.

Mrs. Salene.



St. Benedictus Olive Oil

Supreme Virgin Olive Oil of France

Bon Vincent Olive Oil

Best Lucca Olive Oil of Italy

Either one will be sure to please the most fastidious

Jevne's SOVEREIGN BLEND OF TEA,
the finest cup, "Liquid Gold" Splendid
Aroma, Exquisite Flavor. \$1.00 per lb.

**C. JEVNE
& C.**

Importers and Grocers

32-34 So. Wabash Avenue
CHICAGO

Telephone Central 1-2-3-4

Express Charges prepaid to any point in the United States

Favorites of Our Favorites

*The things that mother used to
cook*

*Most of us know quite well
about;*

*Here are the others—turn and
look—*

That father used to tell about.

—Wilbur D. Nesbit.

DOUGHNUTS.

Dr. Frost's favorite rule.

One egg, 1 cup sugar, 1 cup of milk (sweet), 1 spoon baking powder, $\frac{1}{2}$ spoon of salt, stir thick with flour, mould, cut in strips, roll and twist, fry brown in hot Koonut.

METHODIST WELSH RAREBIT.

Melt 1 tablespoon butter in chafing dish; stir in 1 teaspoon cornstarch, add $\frac{1}{2}$ cup milk or thin cream and cook 2 minutes. Add $\frac{1}{2}$ lb. cheese cut in small pieces and stir until melted. Season with $\frac{1}{3}$ teaspoon salt, $\frac{1}{3}$ teaspoon mustard, and a sprinkling of cayenne pepper. Serve on soft toast.

J. L. Alabaster.

CARAMEL CUSTARD.

(Rev. Edgar Blake's favorite pudding.)

Three-fourths of a cup of sugar, melted and browned in a saucepan, added to 1 quart boiling milk, salt and vanilla to taste. To this add 4 eggs beaten slightly. Turn in buttered mold, place in a pan of hot water and bake about 30 minutes. Serve cold with plain or whipped cream. With this pudding serve angel cake.

OLYMPIC DOUGH-GODS.

Two cups of flour, 1 tablespoon of bacon or bear's grease well worked in—the more thoroughly, the better; $\frac{1}{4}$ teaspoon of salt, 2 teaspoons of baking powder, 1 teaspoon of sugar. Mix with cold water to make a stiff batter, but do not knead or mould. Put dough in a long-handled, greased frying pan, and bake over an open fire till the bottom is well done; then hold the pan at such an angle as to catch the heat of the flame on the top. Shift till all parts of the top are browned, and the dough is well cooked. Eat with butter or maple syrup.

Solon C. Bronson.

CHEESE CUSTARD.

(Another favorite of Bishop McDowell's.)

One teacup grated cheese, 2 eggs, 1 tablespoon butter, 1 large tablespoon milk. Rub the butter to a cream, add cheese, milk, and a little salt. Bake in deep earthen plate ten minutes.

DOUGHNUTS.

One cup sugar, 2 eggs, 3 tablespoons lard creamed in the sugar, 1 cup ~~butter~~, ~~1 cup~~ milk, 1 small teaspoon soda in the milk, $3\frac{1}{3}$ cups sifted flour, $\frac{1}{4}$ teaspoon cream of tartar, $\frac{1}{4}$ teaspoon baking powder.

Herbert F. Fisk.

FRENCH DRESSING.

The life of French dressing is the seasoning. Too often it is merely a tame combination of oil and vinegar. My friend emphasized a "clove of garlic." If one clove is good, a dozen must be better. Crush these in a bowl, add plenty of salt, paprika and Worcestershire sauce, and beat with the air of a connoisseur. Good for all green salads, especially at business luncheon. If in doubt about the flavor, on returning to the office ask your secretary if she detects any delicate odor, and if she suggests that you do not call on your clients for a day or two, you may know the seasoning was all right.

William Boyd.

GREEN CORN CAKES.

(Dr. M. C. Bragdon's favorite breakfast dish.)

One pint raw corn cut fine, 1 cup of milk, $\frac{1}{2}$ cup of flour, 2 eggs beaten separately, 1 tablespoon of melted butter, salt and pepper to taste. Beat well and bake on hot griddle like ordinary griddle cakes.

RECTOR'S PUMPKIN PIE.

(By C. B. Cleveland.)

Twelve eggs, 3 cups sugar, $\frac{1}{2}$ gallon pumpkin, 1 quart

rich milk, 1 tablespoon molasses, cinnamon, nutmeg, ginger and mace.

HOW TO BROIL A STEAK.

(Recommended by Mr. William A. Dyche.)

When you are so lucky as to get a beefsteak, don't spoil it in the cooking. If you have much else to see to besides the steak, you had better have something else for dinner, for it is a sin to put a nice steak on the coals, and leave it to squirm and warp and dry up until it is as tough as shoe leather. But if you have a conscience void of offence with all men, and are able to concentrate your energies upon the business, put your steak upon the fire. Now you must know that the outside of a broiled piece of meat must be crisp and (turn it) the inside juicy, to make it the most palatable and (turn it) nourishing. If you allow it to rest long with one side to the fire (turn it) the juice and flavor are lost. The great art (turn it) is to expose the meat at the start for a moment to such an intense heat, that (turn it) the fiber may be seared in such a manner as to seal, as it were, the moisture (turn it). Steak can be cooked in this way until it will not look bloody when cut, and (turn it) will satisfy fully those who like it well done. Butter is worse than wasted, but of course (turn it) you'll have it on the table for such as wish to disguise the taste of beef (turn it). It may not be impertinent to suggest (turn it) that as the steak is just done, the potatoes also just done, the family may gather round the table so as to receive the steak upon their hot plates. There will be time for grace before eating, and you will be thankful after, whether it is customary or not in your family to say so.

—Y. L. M. S. Cook Book.

NEW ENGLAND BAKED BEANS.

(By Mr. William Deering.)

One pint white navy beans soaked over night. In morning pour off water, cover with cold water and cook until beans crack open. Pour off this water, add $\frac{1}{4}$ lb. salt pork, 1 tablespoon molasses, 1 tablespoon butter and water to cover. Bake 7 to 10 hours, keeping moist with water.

STEAMED BROWN BREAD.

(By Mr. William Deering.)

Put 2 cups yellow corn meal in a pan; cover with sufficient boiling water to moisten; in another pan put 1 cup white flour, 1 cup yellow cornmeal, 2 cups sour milk, $\frac{1}{2}$ cup molasses and beat well together. Add to first pan of cornmeal 1 teaspoon soda and $\frac{1}{2}$ teaspoon salt. Pour contents of both pans together, beat five minutes and steam five hours.

PEACH MARMALADE.

Peel and stone peaches and cut in small pieces. Allow $\frac{3}{4}$ lb. sugar for each pound of fruit. Heat the fruit slowly, stirring often to prevent burning. Boil $\frac{3}{4}$ hour and then add sugar. When nearly done, add juice of 1 lemon and chopped kernels of 6 peaches for every 2 pounds of fruit.

William A. Dyche.

RED RAREBIT.

One tablespoon flour, butter size of egg, $\frac{1}{2}$ pint of milk, juice of a can of tomatoes. Scald tomatoes and milk, cream butter and flour and add to liquid; season with paprika and salt. Add 1 lb. of cheese cut in small pieces, and stir until melted and thickened a little. Serve on toast or crackers.

E. C. E. Dorion.

SPOON BREAD.

One coffee cup white cornmeal, $\frac{1}{2}$ teaspoon salt, 3 eggs, 1 tablespoon butter, 2 teaspoons baking powder, enough milk to make a very thin batter. First, scald the meal with hot water; stir in the salt and yolks of eggs, beat well. Add heaping tablespoon butter (melted). The last thing, add the stiffly beaten whites of eggs, and the baking powder. Cook in slow oven for three-quarters of an hour. This

recipe makes enough for seven or eight people served generously.

Mr. Frank B. Dyche.

BAVARIAN CREAM.

(A favorite dessert of Rev. David G. Downey.)

One cup hot milk, 1 pint cream, $\frac{1}{4}$ box gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{3}$ cup sugar, 1 teaspoon vanilla, or any other flavoring. Soak the gelatine in the cold water and add the sugar. Mix and add the hot milk. Place the mixing bowl in a pan of ice water and let it stand until the mixture stiffens a little. Then beat, add the cream whipped, and when light pour in mold. Do not let mixture get too hard before adding whipped cream or lumps will form. Serve with or without whipped cream. If a plainer desert is desired, the recipe may be used with $\frac{1}{2}$ pint of cream.

RECEIPT FOR CODFISH BALLS.

One cup salt codfish, 2 cups potatoes, 1 egg, $\frac{1}{2}$ tablespoon butter, $\frac{1}{8}$ teaspoon pepper. Soak fish in cold water; then cut into small pices. Cook fish and potatoes in boiling water until potatoes are soft, and then strain. Mash carefully and add butter and egg well beaten. Take up with spoon and drop ball in deep fat for 1 minute.

W. H. Dunham, chef.

JIM DANDY COOKIES.

Two eggs, $1\frac{1}{2}$ cups sugar, 1 cup butter and lard mixed, 1 cup sweet milk, 2 teaspoons baking powder, 1 teaspoon salt, any flavoring desired. Mix very, very soft, roll thin, sprinkle with sugar. Bake in a quick oven.

F. C. Eiselen.

FROZEN BEEF.

(For winter.)

Select any cut of fresh beef, free from bone. Place out

of doors in a covered dish, letting the meat freeze until solid. Slice very thin, put in a hot frying pan, cover and stir frequently until the water has cooked out of the meat. Season with salt, pepper, and plenty of butter. Let the meat brown. Make a cream dressing of milk and flour, cooking until thick. If desired, make a brown milk and flour dressing. Serve with baked potatoes.

Horace M. Ford.

LAMB HASH.

Take $1\frac{1}{2}$ cups of roast lamb, remove all gristle but not all the fat, and chop fine. Add $1\frac{1}{2}$ cups of chopped potatoes, and 2 tablespoons of chopped Spanish onion. Season with salt and pepper. Heat a generous tablespoon of butter in a skillet and put in the hash mixture. After it has thoroughly heated through and slightly browned, stir in one cup of rich gravy and cover, so as to steam through for three minutes. Serve at once.

Herbert F. Fisk.

SHORT CAKE.

Measure 3 cups flour, add 2 teaspoons baking powder, rub in $\frac{1}{2}$ cup butter; beat 1 egg light and add 1 cup of cold water, stir into the flour. Spread on two shallow pans, which have been well greased. Sprinkle 1 teaspoon sugar over the top of each. Bake from 10 to 15 minutes in a hot oven. Put any kind of crushed fruit between the layers.

Alonzo C. Fry.

PLUM CONSERVE.

Two baskets blue plums, 6 oranges, 4 lemons, 1 lb. raisins. Wash and stone the plums; put oranges, lemons and raisins through a meat grinder and add to plums. To each pint of fruit, add 1 pint of sugar. Cook mixture slowly for two hours, stirring constantly after it begins to boil. Put in glasses or stone crocks and cover with melted paraffine.

Mr. George A. Foster.

SALAD DRESSING.

Three eggs, 1 tablespoon each of flour and sugar, 1 teaspoon mustard, $1\frac{1}{2}$ cups sour cream, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ tablespoon melted butter. Mix dry ingredients first, add eggs well beaten, then cream butter. Put on the stove in a double boiler, add vinegar a little at a time very slowly as it begins to thicken, then remove from the fire; add salt to taste as soon as cool. After standing, thin with sweet cream.

James B. Gascoigne.

SALAD A LA BASSO.

In the center of a cluster of crisp lettuce leaves put pulp of two oranges, and one medium-sized Bermuda onion sliced very thin; pour over this a French dressing (the French dressing should have sugar added).

Marion Green.

SUGAR COOKIES (Excellent).

Two cups sugar, 1 cup butter, 2 eggs, 1 cup of sour cream, 2 teaspoons soda, nutmeg; add pastry flour to make a soft dough and bake in a quick oven.

John T. Gascoigne.

"GOGEBIC" OMELETTE.

Two eggs, 4 tablespoons milk, $\frac{1}{2}$ slice bread (crumbed). 1 saltspoon salt. Beat yolks of the eggs, add the milk and bread crumbs. Whip the whites of the eggs stiffly, first adding the salt, then lightly fold into the yolk mixture. Pour into a buttered pan, fry, and when lightly browned, fold together.

Hugh H. Harris.

DEVIL'S FOOD CAKE.

Cream together $\frac{1}{2}$ scant cup butter and 1 cup of sugar. Beat the yolks of 4 eggs until light and add 1 cup of sugar.

Combine these 2 mixtures. Add alternately 1 cup of milk and 2 cups of flour mixed with 2 heaping teaspoons baking powder; then the whites of 4 eggs beaten until stiff, and finally $2\frac{1}{2}$ squares of melted chocolate. Bake in three layers about half an hour. Spread with chocolate frosting made as follows: Boil together 1 square of chocolate, 2 cups of sugar, $\frac{1}{2}$ cup milk, yolk of 1 egg, vanilla, and $\frac{1}{2}$ teaspoon vinegar.

Chauncey Hobart

CARAWAY CUP.

Juice of 2 lemons, 1 orange, 1 scant cup sugar, 1 pint water, 1 quart ginger ale. Add a few sprigs of mint, and cherries.

James Taft Hatfield.

CREAMED OYSTERS.

Make a cup of white sauce with a heaping tablespoon butter, 2 tablespoons flour and 1 cup of rich milk; when smooth, add $\frac{1}{2}$ pint of small oysters and stir until their edges curl. Butter large oyster shells and fill them with the mixture, covering them with fine bread crumbs and dots of butter. Brown in the oven.

Nathan Wilbur Helm.

DOUGHNUTS.

(Dean Holgate's favorite.)

One cup sugar, $\frac{1}{2}$ tablespoon butter, 1 egg, $\frac{1}{2}$ teaspoon nutmeg and cinnamon, 1 cup sour milk, $1\frac{3}{4}$ teaspoons cream of tartar, $1\frac{3}{4}$ teaspoons soda, $1\frac{1}{2}$ teaspoons salt, 4 cups flour. Sift flour, salt, soda, cream of tartar and spice. Rub in butter and add sugar, egg well beaten and sour milk. Make dough as soft as possible, but use more flour if necessary when rolling out.

DR. STEPHEN J. HERBEN'S FAVORITE "T."

One-fourth teaspoon black tea (tip leaves), 1 pint bubbling hot water, 3 whole cloves (heads on), 1 slice lemon. Have porcelain teapot hot. Then add tea and water. Press lemon juice on the sugar; pour tea in hot cup; add cloves, and drink with cheer.

Professor U. S. Grant's Sunday night dish—Popcorn in milk.

A PREACHER'S FAVORITE WHAT TO EATS.

In summer, watermelon and ice cream; in winter, cocoa and buckwheat cakes. But all the year round, chicken with dumplings and gravy.

D. A. Hayes.

PRUNE WHIP.

Re-heat one large cup of prunes, having juice enough to prevent burning. Stir all the time. When the fruit falls from the stones, take from fire. Remove stones and beat well. Add the whites of two eggs beaten until they are dry; mix thoroughly; serve with plain or whipped cream.

R. D. W. Johnson.

RICE CROQUETTES.
(Partial to N. M. Jones.)

One small cup rice; wash in several waters and let stand in cold water 30 minutes. Take 2 quarts boiling water and 1 teaspoon salt. Drain rice and add to boiling water. Let boil hard 20 minutes and drain. While hot, add 1 tablespoon butter. Beat yolks of two eggs and add when nearly cold. Mold into cakes. Set away to harden; fry. Can be made round and fried like doughnuts, or made flat and fried in the frying pan.

STEAMED BROWN BREAD.

(Also partial to N. M. Jones.)

Put into quart measure 1 cup molasses. Fill up with fresh buttermilk. Add 1 teaspoon salt, 2 teaspoons soda dissolved in 1 tablespoon boiling water, 2 cups cornmeal, 2 cups graham meal, 2 eggs well beaten, 1 tablespoon melted butter. Steam 4 hours in closed pail.

My favorite—Sally Lunn.

James A. James.

BLUEBERRY MUFFINS.

To 2 eggs well beaten, add 2 tablespoons melted butter and beat well. Then add gradually 1 cup milk. Sift together $1\frac{1}{4}$ cups flour, 1 cup granulated sugar, 2 heaping teaspoons baking powder, $\frac{1}{2}$ teaspoon salt; add these dry ingredients to the eggs, butter and milk, beating the whole very vigorously. Lastly, add 1 cup blueberries, floured. Bake in a quick oven in generously buttered muffin tins.

Alfred L. Lindsey.

CRANBERRY SAUCE.

Three pints cranberries, $1\frac{1}{2}$ pints granulated sugar, 1 pint water. Cook together for 5 minutes. Do not stir after it comes to the boiling point.

Alfred L. Lindsey.

The favorite dessert of Peter C. Lutkin—Bread and apple pudding.

LYONNAISE POTATOES.

Put 3 tablespoons butter in a saucepan and in it fry 1 tablespoon chopped onion. When the onions turn yellow, add 1 quart cold boiled potatoes which have been cut into dice and seasoned with salt and pepper. Stir with a fork, being careful not to break the potatoes. When hot, add

1 tablespoon chopped parsley and cook two minutes longer. Serve immediately on a hot dish.

William D. Murdock.

WALNUT TAPIOCA PUDDING. (Bishop McDowell's favorite dessert.)

Three tablespoons tapioca soaked 3 hours. Put into 1 quart milk, draining off water. Boil 45 minutes. Add the beaten yolks of 4 eggs to 1 coffeecup of sugar. Stir into pudding 5 minutes before removing from fire. Flavor with vanilla. Beat whites to stiff froth with 5 tablespoons powdered sugar. Chop English walnuts fine and spread over meringue. Brown in oven.

CORN BREAD.

One cup cornmeal, 1 cup flour, 2 cups sweet milk, 2 eggs, 2 rounding teaspoons baking powder, 2 even tablespoons butter (melted), $\frac{1}{2}$ level teaspoon salt. All cornmeal may be used, or part cold boiled rice, instead of flour. The eggs must be thoroughly beaten—yolks and whites separately. When all the ingredients have been put together, give a last rapid beating of the mixture and bake in a shallow pan. Do not have oven too hot. The cake should be about two inches in thickness when done and smooth and velvety in texture.

Mr. John Mahin.

HOW TO SCRAMBLE EGGS.

There are people who advocate putting the egg on a slippery spot and forcing it to scramble the best it may. But this is cruel to the egg and infelicitous in results.

Properly scrambling eggs is an accomplishment in itself. Eggs should not be scrambled haphazardly. This thing of grabbing an egg, hurling it into a frying pan and disarranging its interior economy with a hat pin or a poker or a stove lid lifter may be all very well for the person who is in haste, but people who are in haste should not eat eggs.

Select your eggs with care. Choose eggs that have brunette shells. Do not open them with a selection by the

glee club. Take a knife and kindly but firmly strike the egg on its equator. This does not fracture the shell comminutely, so to speak, and allow the inmost thoughts of the egg to flow over your fingers and meditate upon the floor. Open the egg as you would an oyster, and gently drop the contents into a bowl. Now have your frying pan ready. Have it hot. Into it gracefully toss a piece of butter the size of your gas bill for one day. When the butter has melted, dust some pepper and salt into the eggs in the bowl and pour them into the frying pan; then at once begin agitating the eggs with a long-handled spoon. To do this, you will hold the egg bowl in one hand, the handle of the frying pan in the other, the long spoon in the other, and with the other put the pepper and salt boxes back on the kitchen table. Continue stirring the eggs until they are done just right, then turn them out of the frying pan into a plate and say, "There!" Eggs scrambled in this way are thankful; otherwise they are justly resentful.

Wilbur D. Nesbit.

BAKED APPLES.

Pare and core 6 large apples. Fill the cores with chopped nuts; sprinkle with granulated sugar, and add from $\frac{1}{2}$ to 1 cup of water. Bake in quick oven and serve with whipped cream.

R. H. Pooley.

ESCALLOPED FISH.

Two pounds white fish boiled, boned and picked fine; 1 can mushrooms added to fish. Cream for filling: 1 pint cream thickened, 1 teaspoon onion juice, good-sized lump of butter, salt and pepper to taste. Fill the ramequins first with layer of cream, then layer of fish. Cover the top with rolled crackers; bake 20 minutes.

Walter M. Pond.

Fried mush, without syrup.

James A. Patten.

FISH HASH.

(A favorite breakfast dish of Mr. Charles P. Stevens.)

One can Burnham & Morrill's fish flakes, add equal quantity of cold boiled potatoes; chop fine; add butter size of a walnut, brown on both sides in skillet; pork fat or bacon grease preferred to lard or butter. Chopped onion can be added if liked.

POTATO SOUP.

(Rev. W. O. Shepard's favorite soup.)

In a saucepan containing 4 quarts of hot water, 2 ounces of chopped bacon, 6 small onions (chopped), 1 teaspoon salt and 1 teaspoon pepper. Boil for 15 minutes. Peel, slice, and add 1 quart of raw potatoes and boil the whole again until the potatoes are reduced to a pulp.

RAISIN PIE.

(Mr. C. N. Stevens' favorite pies.)

One cup seeded raisins chopped fine, $\frac{1}{2}$ cup sugar, 1 egg well beaten, 1 tablespoon flour, $\frac{1}{2}$ cup hot water poured over raisins; mix all together and cook just about 5 minutes. Fill into the pastry and bake with a top crust.

SWEET POTATO PIE.

One-half pint mashed and strained sweet potatoes; mix with 1 pint milk while potatoes are hot; two eggs beaten separately, then together; one teaspoon vanilla, $\frac{2}{3}$ of $\frac{1}{2}$ pint measure of sugar, 2 tablespoons melted butter. Mix all together, fill crust and bake.

WAFFLES.

(Favorite breakfast dish of Dr. Charles M. Stuart.)

Two eggs, 2 cups of milk, 2 tablespoons butter, $2\frac{3}{4}$ cups of flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt.

JONATHAN APPLES.

Eat fifteen a day.

John A. Scott.

POOR MAN'S PUDDING.

(By George H. Tomlinson.)

One quart fresh milk, 2 tablespoons rice, $\frac{1}{3}$ cup sugar. Bake in a moderate oven two hours, or until the pudding takes on a creamy color and consistency. Serve cold.

CURRANT PIE.

Warranted not to set one's teeth on edge.

Dr. W. A. Thomas.

MEAT SAUCE.

(Constructed on strictly correct lines, and approved by Thomas E. Tallmadge, architect of the First M. E. Church.)

Slice $\frac{1}{4}$ lb. of bacon, put it in a frying pan and try out all the fat. Remove the bacon and add 1 tablespoon flour after the fat has become very brown. Stir this until smooth; add $\frac{1}{2}$ pint stock and stir continually until it boils; add 1 tablespoon each of Worcestershire sauce and mushroom catsup, salt and pepper to taste; then add 1 pint of fresh or canned mushrooms. If fresh, simmer gently for 15 minutes; if canned, only 5 minutes.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5 eggs, $1\frac{1}{4}$ cups sugar sifted 4 times, $\frac{1}{3}$ teaspoon cream of tartar, 1 cup Swansdown flour, 1 teaspoon vanilla, pinch of salt added to whites of eggs. Measure, sift and set aside sugar and flour. Beat yolks to a foam. Whip whites to a foam, adding cream of tartar and beating until very stiff. Fold in sugar, then yolks, then flavoring, and lastly the flour. Bake in an ungreased pan in a moderate oven 40 to 50 minutes.

Walter Ward.

BOILED EARS.

Just boil in salted water, and eat off the cob.

Carl S. Williams.

DELICIOUS BREAKFAST DISH.

Take your favorite breakfast food, shake gently from the box into your dish, dust a little sugar over, then cover with cream and eat with spoon. This agrees with the most confirmed dyspeptic.

H. B. Williams.

MOTHER'S CAKE.

One good cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs beaten separately, 1 teaspoon of lemon or vanilla, 1 saltspoon mace, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups pastry flour, 1 heaping teaspoon baking powder. Bake in a loaf.

Mr. S. F. Wilson.

JOHNNY CAKE.

One egg, well beaten, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening, 1 cup sour milk, 1 cup sweet milk, 1 cup flour, 2 cups Indian meal, 1 teaspoon soda, 1 teaspoon salt. Bake quickly.

Fred A. Wells.

BROOK TROUT A LA NATURE.

Being noted for going away and staying until my friends wonder—and as man's greatest enjoyment is in eating what he likes best when served under congenial conditions and surroundings—my favorite recipe is fried brook trout. First catch the speckled beauties if you can. If they are easily attracted by one's flies, then be choice as to size and condition, if wary, take what you can get. As soon after they are out of the water as would be humane, remove the parts you do not care to consume, and otherwise prepare for cooking. Then take the spider and in it place

a number of strips of "bacon what is bacon" and remove when nice and crisp. In order to get bacon in this crisp condition it is necessary to start a fire with the ever handy birch bark and dry wood. This is generally easily done, way up in nature's playground, in the beautiful Laurentides of the Province of Quebec. After the bacon is crisp, remove it and in the bacon grease in the spider, place the trout, fry and turn and turn and fry, until thoroughly done. Then from the larder select such other delicacies as will grace a meal for a king, and go at it with both hands, one is not enough for the delicate appetite which air, exercise and surroundings give to the man turned Indian.

William A. Vawter.

OLD FASHIONED RICE PUDDING.

(President Abram W. Harris' favorite pudding.)

Small half cup of rice in a pint of milk, sweetened to taste. Place on back of stove to simmer, stirring occasionally, and add milk as it boils down until a quart of milk is used. Brown in hot oven. Serve cold.

THE IMPERIAL DANISH RICE PUDDING.

Given by Dr. J. M. Buckley.

Two tablespoons rice, $\frac{1}{2}$ lb. sugar, 3 pints milk, $\frac{1}{2}$ pint cream. Soak the rice for twenty-four hours in water. Then bake 3 hours and add the cream when the pudding is nearly done.

RECIPE, PATENTED.

For cooking beefsteak in the woods.

By Bishop William A. Quayle.

Buy a beefsteak, paying for it, if that inconvenience be found necessary. Go valiantly to some piece of woods shut off from human observation. Build a fire, using last year's leaves for kindling and balsam-breathed broken branches

for fuel. Take time. Have no haste. Loaf, and invite your soul while the fire gets agoing. Have no skillet. A skillet will destroy the cooking. Have no dishes, they will destroy the eating. Be calm. No neurotic can do the business. It requires great calmness and poise in a transaction with beefsteak in the woods. Cook on a stick, taking plenty of time. Drop the steak in the ashes a few times—how many times depends on the taste of the COOKEE. When cooked, eat with vast deliberation, using fingers only, as forks are a disparagement. When eaten, stop. Say grace before, during and after.

CREAMED OYSTERS ON TOAST. .

One pint of cream, one pint of oysters, one tablespoon flower, salt and pepper to taste. Let the cream come to a boil. Mix the flour with a little cold milk and stir into the hot cream. Let the oysters come to a boil in their own liquor then skim and drain off all the liquor and add to the cream sauce. Add a dash of paprika. Serve hot over bits of buttered toast.

Mr. Wm. F. McKenzie.

A BACHELOR BREAKFAST.

Blessed with a good appetite, on which waits a good digestion, having cultivated a somewhat discriminating taster and not having had an income that quite keeps the pace, why should I try to decide what my favorite recipe is? Canaïe to cheese, I enjoy viands to the full, if they be simple, toothsome, and wholesome, for "the chief pleasure (in eating) does not consist in costly seasoning or exquisite flavor, but in yourself."

How foolish then to attempt the selection of a "best" among so many "good." Let me rather tell you of one breakfast prepared and eaten alone, than which none ever tasted better.

A long summer punctuated three times a day by hotel and restaurant fare, which is the bane of the traveling man.

Tired nature finally objected and directed me to put into practice some of my kitchen theories, and this is the breakfast.

The percolator having been loaded with a generous charge of freshly grown coffee and the pump started; the peaches were then cut and sugared, ready for the cream, and the kitchen table spread, to be close by the fire, not overlooking a goodly supply of butter and rolls. Three or four lumps of sweet beef fat were well tried out in the hot frying pan, then a good sized beef tenderloin steak with a sprinkle of salt, added, and when half done a few half inch cuts of a beefsteak tomato. The pan and its contents were left to the tender mercies of the fire, while the peaches were eaten and the coffee poured, then I went up against the steaming fat steak and tomatoes, each of which had drawn richness of flavor from the other, as it can only be done in the despised skillet. Oh me! Oh my!!

Robert N. Collyer.

THEOBOLD'S

Pastry, Candies,
Ice Creams
and Ices

Telephone 244

600 Davis Street -:- Evanston, Ill.

The Finest of Clothing "Ready to
Wear" and Gents' Furnishings of
the "Better Sort."

Karger's Clothes Shop

Phone 724

812 DAVIS STREET -:- EVANSTON, ILL.

Queen Esther Sweets

*"Give no more to ev'ry guest
Than he is able to digest;
Give him always of the prime,
And but little at a time."*

PINOCHÉ.

Four cups brown sugar, 1 cup thin cream, butter the size of an egg. Boil 15 minutes. Add $\frac{1}{2}$ teaspoon vanilla. Beat for 5 minutes and add 1 cup chopped walnuts.

Helen Beals.

FUDGE.

Grate 2 squares or ounces of chocolate and stir into $\frac{1}{2}$ cup milk, add 2 cups granulated sugar and $\frac{1}{3}$ cup or less of corn syrup (Karo corn syrup is best). Put over the fire and stir in 2 tablespoons butter. When chocolate is melted allow to cook slowly, stirring once in awhile. When the mixture makes a soft ball between the fingers when tested in cold water it is done. After actual boiling has begun, about five minutes will finish it. Take from the fire and add a teaspoon of vanilla, beat thoroughly, granulation will soon begin, when the mixture must be immediately turned into a buttered pan or plate. Cut in squares when nearly cold.

Gertrude Curme.

FUDGE DELIGHT.

Take two cups of sugar, $\frac{1}{2}$ cup of milk, and bring to a boil; then add butter the size of a walnut. When it makes a soft ball in water, put in two squares of melted chocolate and a teaspoon of vanilla. Take from the fire, and stir in slowly, $\frac{1}{2}$ lb. of cut marshmallows and a cupful of chopped pecans and almonds. Pour into pan and do not cut until thoroughly cold.

Pauline Therese Dorion.

FRENCH CREAM CANDY.

Break 1 egg into a bowl, and add to it the same amount of cold water. Now mix with it XXX confectioner's sugar until stiff enough to shape into oblong balls; flavor to taste. Press an English walnut or pecan on each side and lay on a platter to dry.

Irene Sargent.

CHOCOLATE CREAM TAFFY.

Three cups of sugar, $\frac{1}{2}$ cup of butter, 1 cup of milk, $\frac{1}{2}$ square of chocolate. Boil ten minutes, and when done add 1 teaspoon of vanilla. Remove from the fire and beat with the egg beater until it begins to sugar around the kettle. Pour in buttered pan and cut into squares.

Irene Sargent.

HOME-MADE TAFFY.

One cup brown sugar, 2 cups maple syrup, 1 tablespoon butter, 1 tablespoon vinegar. Put into saucepan in order given, mix well and boil until it will harden when dropped in cold water. Pour out into greased tins, to cool.

Miss Kaley.

CARAMELS.

Two tablespoons butter, 3 tablespoons Karo corn syrup. Mix well and add 2 cups brown sugar, 1 can Borden's condensed milk (18 cent size.) Mix and stir well while boiling. Boil until brittle in cold water. Add vanilla and nuts and pour out.

Ruth S. Atwell.

CREAM NUT BARS.

Two cups sugar, $\frac{3}{4}$ cup milk, 1 cup chopped nut meats, 1 teaspoon vanilla and 1 tablespoon butter. Boil the sugar and milk until it forms a soft ball in cold water. Add butter and let stand to cool. When cool, add nuts and vanilla. Beat until quite hard, turn on a dampened cloth, knead until creamy, shape into roll and let harden. Cut in shape of bars.

Gladys Smith.

WALNUT CREAM BARS.

Chop quantities of walnuts fine, melt over slow fire the desired quantity of fondant. Add the nuts, turn into pan lined with buttered paper and cut into bars, when cold.

Finely chopped citron and raisins can be used the same way.

Rachel Bangs Jones.

NUT CANDY.

Put in an iron kettle, 2 cups granulated sugar, and stir it constantly until melted as quickly as possible. Then stir in 1 cup peanuts or any kind of nuts preferred and pour out into buttered pans to cool. Brazil nuts make a rich candy.

Elizabeth Gascoigne.

PEANUT CANDY.

Three-fourths cup peanuts rolled fine. Melt $1\frac{1}{2}$ cups granulated sugar, add nuts and pour quickly into a buttered tin.

TURKISH DELIGHT.

To 1 box of Nelson's gelatine dissolved in 1 cup hot water, add $\frac{1}{2}$ cup water and 1 quart granulated sugar. Boil together, then add the juice and grated rind of 1 orange and the juice of 1 lemon. Boil about ten minutes. Before pouring into tins add $\frac{1}{2}$ lb. walnut meats. Let the "Delight" remain in tins over night. Cut into squares and roll in powdered sugar.

Jane Scott.

ORANGE CANDY.

Two cups sugar, juice of 1 orange. Boil till it hardens in water, then pull.

MAPLE SUGAR CANDY.

One pint maple syrup, 1 lb. cake maple sugar, 1 cup water, butter size of small egg. Boil until it will wax in water. Beat while cooling. Add 1 cup walnuts just before pouring into pan.

Mildred Jones.

MOLASSES CANDY.

One cup molasses, 1 cup sugar, piece of butter the size of an egg, 1 tablespoon vinegar. Boil, but do not stir, until it hardens when dropped into cold water. When done stir in a teaspoon of soda and beat well. Pour in buttered pans and when cool pull until white.

ICE CREAM CANDY.

Boil together 3 cups sugar, $\frac{1}{4}$ teaspoon cream of tartar, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ tablespoon vinegar without stirring until, when tried in cold water, the mixture becomes brittle. Turn out on a well buttered platter to cool. As edges cool fold toward center. As soon as it can be handled pull until white and glossy. While pulling flavor. Cut into sticks or small pieces as desired.

Ernestine Leigh.

FONDANT.

Two cups granulated sugar, enough milk to dissolve sugar, perhaps $\frac{3}{4}$ cup. Stir on stove till dissolved, do not let boil. Remove grains of sugar around edges and spoon. Boil without stirring, try in water, and remove from stove when it makes a firm but not a crisp ball. Let stand in cold water until you can bear your fingers in it, then stir and beat, then knead as it begins to harden. Flavor while creamy and add chopped nuts, cocoanut, candied fruits or anything of that sort.

Mrs. Geo. H. Tomlinson.

MARSHMALLOW CHOCOLATE FUDGE.

Two cups sugar, 1 cup milk, $2\frac{1}{2}$ squares Baker's chocolate, $\frac{1}{4}$ lb. marshmallows, 1 teaspoon butter. Boil sugar, milk and chocolate for a few minutes before putting in butter. Boil until it makes soft balls in a cup of cold water. When done add a pinch of salt, then let it stand until nearly cool. Stir until it begins to thicken. Add marshmallows cut in pieces. Pour on buttered plates and

when cool cut in squares. The marshmallows should be left in pieces, not dissolved.

Caroline Spalding.

DIVINITY CANDY.

Two cups granulated sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup Karo corn syrup. Boil until it strings. Pour this over the beaten whites of two eggs. Add vanilla and chopped nuts.

Mary Harris.

ORANGE STICKS.

Take 3 thick skinned oranges, and remove the peel in sections. Cut into narrow strips with scissors or sharp knife. Cover with cold water, bring to boiling point, and cook slowly until tender. Make syrup of 1 cup sugar and $\frac{1}{2}$ cup water. Boil until it hairs. Drain peel from water and add to syrup. Boil for 3 minutes, drain, and roll in granulated sugar.

Eleanor Holgate.

TO GLACE FRUITS.

The fruit must be perfectly dry. If oranges, separate each section carefully without breaking the inner skin. Stand them in a warm place to dry. Put two cups of granulated sugar in a granite saucepan, moisten it with $\frac{1}{2}$ cup of water, and place over the fire to boil. Do not stir after the sugar is dissolved. Boil gently about 15 minutes, or until it will break quickly when dropped in cold water. If brittle without being sticky, it is just right. The syrup must never be stirred. Now take it quickly from the fire, add 1 tablespoon of lemon juice and stand in a basin of boiling water to keep the syrup from candying. Take fruit on the point of a large skewer, or with the sugar tongs; dip into the syrup and stand in a warm, dry place to dry. English walnuts and almonds are glazed the same way. Do not attempt to glaze fruits or nuts on a damp day, or when there is any steam in the kitchen from other cooking.

Irene Sargent.

BOLOGNA.

One pound of English walnuts, 1 lb. figs, and 1 lb. of dates. Wash and stone dates, cut out hard ends of the figs and shell the walnuts. Chop all together until fairly fine; then butter the hands and knead mixture until it clings well together. Shape with hands in form of bologna and set away in a cold place.

Irene Sargent.

A Reputation for Correct
Cooking Knowledge Stands Back of

Mrs Rorer's
OWN BLEND
Coffee



Sarah Tyson Rorer

Here is a coffee, the most exquisite in taste, with no disagreeable after effects, guaranteed always to be the same—at a moderate price.

Mrs. Rorer, one of the world's best known cooking authorities, spent months in South America selecting the plantations on which the berries for this coffee are grown—the

blend is the result of her long experimenting—She considers it the finest combination possible—The roasting of the coffee is carried on in a modern factory, under Mrs. Rorer's own direction.

It is the coffee Mrs. Rorer wanted for her own family and friends—it was at the wish of these enthusiasts that she arranged to sell this coffee nationally.

Try a package today—it is sealed in a wonderful container with three paraffine layers—not one whit of that delicious aroma of the natural ber is lost.

And send to us for Mrs. Rorer's booklet of recipes. We'll send it free—please mention whether or not *your* grocer carries Mrs. Rorer's coffee when you write.



Harry B. Gates, *President,*
Climax Coffee & Baking
Powder Company

Main St. -:- Indianapolis, Ind. U. S. A.

Beverages

*One sip of this
Will bathe the drooping spirits in
delight,
Beyond the bliss of dreams."*
—Milton.

*"Polly put the kettle on—
(It has been sterilized, I hope?)
Polly put the kettle on—
(And washed with antiseptic soap?)
Polly put the kettle on—
(The water's filtered, scrubbed,
sun-dried, dusted, polished, shaken,
brushed, sifted, pasteurized
and ironed I see!)
Polly put the kettle on; we'll all
take tea."*

COFFEE (35 CUPS.)

One lb. coffee tied up loosely in 4 cheesecloth bags, 2 gals. water. Let water come to a boil, then drop into it the bags of coffee. Let boil about 30 minutes, or until of the required strength, then remove the bags.

RUSSIAN TEA.

Juice from 18 lemons, $2\frac{1}{2}$ lbs. sugar, $\frac{1}{8}$ lb. "Golden Pekoe" or some other very strong tea. Boil sugar in 3 cups water for 20 minutes and set aside to cool. When cool add the lemon juice strained through cheese-cloth. This should make 2 quarts. Put tea into a cheese cloth bag and bring to a boil in 1 quart cold water. Simmer 5 minutes and add, after cooling, to the lemon syrup. This should make about 3 quarts. Add ice-water to make 7 quarts.

Mrs. A. L. Lindsey.

TEA PUNCH.

Make a qt. of rich, heavy sugar syrup and while hot pour over 1 cup orange juice, 1 cup pineapple juice, and $\frac{1}{2}$ cup strawberry or currant or cherry juice or a mixture of these if preferred. Let stand until cool, then add one cup of chopped ice to thoroughly cool. Make 1 pint strong tea, mixture of English breakfast and Orange Pekoe if possible. Take 1 teaspoon of tea for each cup of water and let this water be freshly boiled and just come to a boil. Much care must be taken in making this tea as the success depends upon the flavor of the tea which should be there supporting the fruit flavors without actual detection as tea.

Mrs. Morris R. Eddy.

CHOCOLATE (16 CUPS.)

Four squares Baker's chocolate, cut fine, 2 teaspoons corn-starch, 4 tablespoons sugar, 1 pinch salt. Stir all together; pour over 3 cups boiling water and boil five minutes. Add 6 cups boiling milk. Can be made long time before needed.

Mrs. N. M. Jones.

FRUIT PUNCH.

Boil 2 cups sugar and 1 quart water 20 minutes. Pour it boiling hot over the following: $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ cup orange juice, 1 cup strawberry juice, $\frac{1}{2}$ cup canned cherry syrup, 1 cup chopped pineapple. When ready to serve dilute with ice water and add 1 cup fresh strawberries quartered, 1 banana sliced and $\frac{1}{2}$ cup stoned cherries.

Mrs. C. N. Stevens.

ORANGE MINT CUP.

Use pulp of 2 large oranges. Add 1 tablespoon powdered sugar, 1 tablespoon finely chopped mint, $\frac{1}{2}$ tablespoon lemon juice. Chill and serve in cocktail glasses, garnished with mint.

Mildred Johnson.

RASPBERRY SHRUB.

Place red raspberries in a stone crock. Put in just enough good cider vinegar to cover them. Let stand over night, then squeeze as for jelly. Add 1 pint granulated cane sugar to each pint of juice. Boil 10 minutes, skim if necessary, seal in glass jars.

Mrs. U. S. Grant.

GRAPE JUICE WITHOUT SUGAR.

One basket of thoroughly ripe Concord grapes. Wash and remove from stems. Put in a kettle and add one quart of water. Cook until grapes are thoroughly done. Strain through a jelly bag. Bring juice to a boil and pour immediately into bottles and seal.

Mrs. James Edwin Marshall.

UNFERMENTED GRAPE JUICE.

Six pounds concord grapes picked from stem, 6 quarts water. Boil until skin and seeds separate. Strain through colander. Then through wire sieve, then cheese cloth. Add 1 lb. loaf sugar. Boil $1\frac{1}{2}$ hours. Bottle while hot. Keep in cool place.

Mrs. N. M. Jones.



TEST

it on
something
nothing
else will
clean!

full directions on large
Sifter-Can 10c.

Miscellaneous

"What's there?

*Things for the cook, sir; but I
know not what."*

TO SET COLOR IN WASH GOODS.

Soak the goods for several hours in a solution of sugar of lead in water, in the proportion of 1 tablespoon to 1 gallon.

To make a lotion for the hands, use two ounces of bay rum, two ounces of glycerine and two ounces of lemon juice.

To fringe celery, cut the stalks in two-inch lengths. Stick plenty of coarse needles into a cork; draw half the stalk through the needles. When done lay in a cold place to curl. This looks well as a garnish for sliced chicken.

Two apples placed in your cake box will keep the cake moist.

Try washing your silver once a week in boiling water with a teaspoonful of soda in it; then wipe quickly on a clean dry towel. It will not need polishing as often if treated in this way.

TO TAKE OUT RUST SPOTS.

Wet the spot with water, cover with equal parts of cream of tartar and salt. Wet often and keep in the sunshine until the stain is gone. Renew the application if necessary.

Miss Alice Raddin.

TO SET COLOR IN WASH GOODS.

To a pailful of water just below the boiling point, add 1 heaping tablespoon of black pepper. Into this put the goods and allow it to remain until the water is nearly cool.

Miss Raddin.

A GOOD FURNITURE POLISH.

Four tablespoons turpentine, 4 tablespoons olive oil, 1 teaspoon lemon juice and 10 drops household ammonia.

This polish must be thoroughly shaken before using, and applied with an old flannel or silk cloth. Rub briskly and thoroughly. Use a second cloth to rub the mixture into the grain of the wood and a third for the final polish.

Mrs. T. F. Holgate.

Your weights are correct
So are ours

W. E. Barbour & Co.

Wood, Coal, Coke,
Flour, Feed & Seeds

Office and Yard:

Noyes Street and C. M. & St. P.

Railroad

Evanston, Illinois

Private Exchange all Departments

Telephones:

Evanston 2600

Wilmette 155

Careful Measuring
is essential in Cooking
EVEN MORE

Exact Methods

must be used in the care of money
City National Bank gives
especial attention to small details

OFFICERS

JOSEPH F. WARD, President

WILLIAM S. MASON, Vice-President

CHARLES N. STEVENS, Cashier

HURD COMSTOCK, Assistant Cashier

DIRECTORS

FRANK H. ARMSTRONG JOSEPH E. PADEN

THOMAS BATES

JAMES A. PATTEN

DAVID R. FORGAN

HENRY A. PEARSONS

WILLIAM S. MASON

JOSEPH F. WARD

Table of Weights and
Measures

*“Measures, not men, have always
been my mark.”*

—Oliver Goldsmith.

Table of Weights and Measures

In the following table the spoonful is measured level, then cut lengthwise for a half spoon and further divided crosswise for a quarter spoon:

- 4 Salt spoons equal 1 teaspoon.
- 3 Teaspoons equal 1 tablespoon.
- 4 Tablespoons equal $\frac{1}{4}$ cup or $\frac{1}{2}$ gill.
- 2 Gills equal 1 cup.
- 2 Pints equal 1 quart.
- 4 Quarts equal 1 gallon.
- 1 Tablespoon liquid equals $\frac{1}{2}$ ounce.
- 2 Tablespoons butter equals 1 ounce.
- 4 Tablespoons flour equals 1 ounce.
- 4 Tablespoons salt equals 1 ounce.
- 3 Tablespoons sugar equals 1 ounce.
- 1 Pint brown sugar equals 12 ounces.

Piece of butter the size of an egg equals $1\frac{1}{2}$ ozs.
The following will weigh 1 pound each:

- 4 Cups flour.
- 2 Cups butter.
- 2 Cups granulated sugar.
- $2\frac{1}{2}$ Cups powdered sugar.
- 3 Cups meal.
- 2 Cups solid meat.
- 10 Eggs.

1 Pint finely chopped meat, packed solidly.

One gallon of ice cream will serve 25 persons.

The A. F. Johnson Dairy Co.

Invites you to inspect their new plant, when you will understand why they can sell the finest grade of

Pure Milk
and Cream

Call them up and they will explain the methods they use for giving you from the selected cows, and the

Freshest and Purest Milk
Sold in Evanston

under the name

Special Infant Milk

Come and visit us. Both will enjoy the call. You will be placed under no obligations to us.

Telephone 316

622 CLINTON PLACE

Phone that order to
Aiken

He sells the very
best in groceries
and meats

F. J. Aiken

Phones 511 and 531 - 2002 Maple Ave.

Shirts Done by Hand

Our work gives a touch of individuality
noticed by particular people.

Freeborn's Hand Laundry

J. C. FREEBORN

Telephone Evanston 50 -- Through line—No toll
6963 North Clark Street

Thos. E. Connor

Hardware

House Furnishing Goods

605-607 Davis St. -- Evanston, Ill.

TWO STORES IN ONE

Rhodin Bros.

Best in Groceries

Telephone 1221

R. Huber

Best in Meats

Telephone 2817

8 2 1 N O Y E S S T R E E T

Where a Child Fares as well as his Father

L. H. Butler

Groceries and Meats

1945 Maple Ave.

Phones, 2440-2441

A Good Cook uses only the
Best Utensils

We have them and will be pleased to fill
your order.

North Shore Hardware Company

Telephone 11

618 DAVIS STREET

G R O C E R I E S

Meats, Vegetables,
Fruits, in fact,
Everything You
Eat at Cut Prices

CHARGE ACCOUNTS SOLICITED

Rosenberg's
EVANSTON

*Patronize
our
Advertisers*





